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THE
MODERN COOK:
CONTAINING
INSTRUCTIONS

For Preparing and Ordering Publick Entertainments for the Tables of Princes, Ambassadors, Noblemen, and Magistrates.

As also the least Expensive Methods of providing for private Families, in a very elegant Manner.

New Receipts for Dressing of Meat, Fowl, and Fish; and making Ragoûts, Fricassées, and Pastry of all Sorts, in a Method, never before publish'd.

Adorn'd with COPPER-PLATES,

Exhibiting the Order of Placing the different Dishes, &c. on the Table, in the most polite Way.

By Mr. *VINCENT LA CHAPELLE*,
Late Chief Cook to the Right Honourable the Earl
of CHESTERFIELD:

And now Chief Cook to his Highness the
Prince of ORANGE.

In THREE VOLUMES.

The SECOND EDITION.

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THE MODERN COOK.

CHAP. I.

Of Roasted Meat.

TH O' the roasting of Meat seems to be easy, yet, to compleat this Treatise, we shall say as much as is required, for ordering all sorts of Meat.

Quails and young Quails, being handsomely pick'd, draw them and put a Slice of Bacon and Vine-leaves round them, spit them, and when they are roasted serve them up hot.

Pheasants and young Pheasants, being pick'd, drawn, blanch'd and larded with fine Bacon, spit them with Paper round them, to be done before a slow fire. When almost done, take the Paper off to let them get a Colour, and dish them up handsomely.

Partridges, young Partridges, and Wood-Hens are prepar'd after the same manner.

Wood-Cocks, and young Wood-Cocks, being pick'd, truss them, without drawing, blanch them afterwards, and lard them with fine Bacon. Spit them, putting a Toast in the Dripping-pan. When roasted, serve them up.

Plovers and Thrushes, are order'd and dress'd the same way.

Turkeys and Turkey Pouts being mortified, drawn, truss'd, blanch'd and larded, spit them with Paper round, and being almost roasted, take off the Paper to get a Colour, and serve them up hot.

Capons and Pulletts being mortified, pick'd, drawn, and blanch'd, spit them with Bacon round; when they are almost roasted, take off the Bacon, and when pretty well colour'd, dish them, up and serve them hot.

Fat Pulletts, Chickens, Ring-Doves, and Turtle-Doves, are ordered the same way with Pheasants.

Ducks, Teals, and other Water-Fowls, must be drawn, trussed, and spitted without being larded. And a minute after they are spitted, singe them.

Wild Geese, after they are pick'd, trussed, and blanched, must be spitted; then let them have a Colour, and serve them up hot.

Green Geese.

Draw your *Geese*, fill them with a Stuffing made with their Livers, some Bacon, sweet Herbs, Chibbol, Parsly, and some Crumbs of Bread dipt in Cream, all minced together, and seasoned with Salt, Pepper, and Nutmeg: then spit them, with Slices of Bacon round them. When almost roasted, strow them with Crumbs of Bread.

Larks being pick'd, sing'd, trussed, without drawing, put them on Skewers, with Bacon round them, and tye them to the Spit; when almost roasted, strow them with Crumbs of Bread.

Man-

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Mauviettes are ordered after the same manner, only you lard them, but don't strow them with Crumbs of Bread.

Ortolans are dress'd as Larks; and so are *Betafigo's*, taking off only the Head and Feet.

Leverets being skin'd, and gutted, blanch them, and rub them with their own Blood: then lard them with middling Bacon and spit them, either a couple together, or single. Being roasted and pretty well colour'd, serve them up hot.

You'll prepare *young Rabbits* after the same manner; but instead of rubbing them with their Blood, you must rub them with a bit of Bacon.

Venison is blanch'd upon a Gridiron, then larded and marinated according to the Season. Spit it with Slices of Bacon and Paper round; besprinkle it with your Marinade. When roasted enough, you'll serve it up hot, either with a Pepper Sauce, or Sweet Sauce.

A *whole Lamb* being skin'd and trussed, blanch it in luke-warm Water; but if it be a *single Quarter* only, blanch it upon a Gridiron, moisten it now and then with some luke-warm Water, blanch the whole Lamb, or a Quarter of it, lard it, spit it before a moderate Fire, (with Paper round it) for an hour and a half; when roasted, take off the Paper to let it get a Colour; and if it be not larded farther than the Rump, strow it with Crumbs

of Bread. Dish it up, garnish your Dish with Cresses, serve it up hot with green Sauce.

Squabs (en Ortolan.)

TAKE *Squabs*, eight or ten days old, kill them, and let them be well bled, draw and blanch them, rub them with Bacon, and wrep them up in a Napkin, to keep them warm, whilst you are picking them. Cut off the Heads and the Ends of the Feet, put a Slice of Bacon and a Vine-leaf round them, roast them before a slow Fire; being ready, dish them up to be served up hot.

Ortolans.

PICK your Ortolans, cut off their Claws, and take out the Eyes; put them on a silver or wooden Skewer, tie them to the Spit, and when your Roast-Meat is served up, sprinkle them with beaten Eggs, let them roast before a brisk Fire, and as soon as they have got a Colour, serve them up hot.

Fish.

ALL sorts of Fish must be scalded, wash'd and wiped, strow'd with Flower, and fry'd in drawn Butter, or Oil, or Hog's-lard.

Pikes and Carps are marinated in Salt, Pepper, Sweet-herbs, &c.

How

How to make Paste for a short Crust, used for all sorts of Meat-Pyes.

TO make the usual Paste for a short Crust, take eight pounds of Butter, and six Eggs to twelve pounds of fine Flower, and more in proportion to a greater or lesser quantity of Flower. If you take salt Butter, put no Salt in your Paste: Put the Eggs in a hollow made in the middle of the Flower, round which you'll put Bits of Butter, wet the Flower with fresh Water, handle it slightly, lest the too much handling might make it crack. Make your Paste into a Lump, leave it so for a little time; when you will use it for Abbesses, cut some according to the bigness of the Pye you design to make, rowl it and put it in the bottom of a Baking-pan. This sort of Paste may be used for all sorts of hot Pyes, made with Meat, Fowls, Venison and Fish.

If you'll make your Paste finer, put ten pounds of Butter into it, instead of eight; but always take care not to handle your Paste too much, lest it should be too dry.

How to make a Short Crust, without any regard to the Quality of the Meat.

TAKE what quantity of fine Flower you think proper, according to the bigness of the Pye you design to make; and a proportionable quantity of Butter, and the Yolks of five or six Eggs, doing the rest as is directed in the

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foregoing Article, and make your Paste as stiff as possible ; but not too dry by handling it too much. Make with it a deep Pye in what shape you like.

At another time you may wet your Flower with warm Water instead of cold, but then you put in a less quantity of Butter. The Paste made after this manner will certainly be stiff, but not so fine as with cold Water. The Paste for Patty-pattees is always made with cold Water. For a small Partridge Pye, or Woodcock Pye, take four pounds of fine Flower, and a pound and a half of Butter, with the Yolks of six Eggs, doing every thing after the same manner as before.

A Puff-Paste for all sorts of Tarts made with Sweet-meat and Cream.

TO make this sort of Paste good, take twelve pounds of fine Flower, breaking six Eggs in the hollow made in the middle, with about a pound of Butter and an ounce of Salt, if it is fresh Butter ; but if salt, then less Salt will suffice : then wet your Flower with cold Water, make your Paste no harder than your Butter. Thus keep it a little while in a cool place ; then take twelve pounds of Butter, which you'll work to take the Water out, and having rowl'd your Paste, spread your Butter over it. Now turn over your Paste, with the Butter in it rowl it twice or thrice, then lay it by for a little while. If you design to make Patty-Pattees, rowl your Paste
four

four or five times, and lay it in the bottom of your Patty-pans.

The same is to be done with all sorts of Pastry, except Tarts, where the Paste must be rowl'd once more, if you take twelve pounds of fine Flower. The same proportion is to be observed with one pound as with twelve.

A Puff-Paste for Tarts or Pyes with Fruit, Preserves, and other Sweet-meats.

TAKE two handfuls of fine Flower, put it on a clean Table, make a hollow in the middle of your Flower, put in an Egg, with a bit of Butter the bigness of an Egg, and a little salt, if the Butter is fresh. Wet the Flower with cold Water, let your Paste be as stiff as your Butter, then rowl it, spread it over with Butter, double the Paste, rowl it once or twice or more, till the Butter is well mixed in the Paste. Rowl it for an Under-Crust, put it in a Baking-pan, then put in a Marmelade either of preserved Apples, Cherries, Apricocks, Gooseberries, Jelly, or any other sort: Now rowl your Paste very thin, flower it, double it four or five times, then cut it into long and thin Slices, place them on the top of your Tarts in what shape you think fit; put round it a slip of the same Paste, of about the breadth of a Thumb, which slip pare off neatly. Your Tart being done either in the Oven, or in a Baking-pan with Fire under and over, strew some Sugar over it, glaze it with a red-hot Fire-shovel,

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then

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then dish it up, and serve it either hot or cold for a dainty Dish.

A Tart with a Marmelade of Apples.

PARE some Apples, cut them in four, take out the Core, cut them in small Bits, put them in a Stew-pan over the Fire with a little Water, some Sugar, and a Stick of Cinnamon. When turned to a Marmelade, rasp into it some green Lemon-peel, let it be of a fine Flavour and cold. Rowl out some Puff-Paste, and put it into a Baking-pan, as large as the Tart you design to make; then put in your Marmelade which you cover with Paste, either cut in several Forms, or in thin Slips, doing the rest as in the Article before.

Pippings are the best Apples to make this sort of Marmelade.

A Bon Chrétien Pear-Pye (call'd à la Bonne Femme.)

SLIT in two some Bon-Chrétien Pears, take out the Core, pear them. Put in an earthen Pot some of the parings, put the Apples over them, add a Stick of Cinnamon and some Sugar, and a Glass of Red Wine, with a little Water; and cover the same with the rest of the Parings. Cover your Pot with some Paste round, and let your Pears be a doing slowly during five or six hours, with fire under and over; then put some Paste in the bottom of a Baking-pan, as large as the dainty Dish you design to serve up, making round
it

it a Crust the breadth of a Thumb; and let the Paste be not too thick. Put the Pan in the Oven, and when baked, glaze the Paste. Your Pears being done, place them in the Pan, with their Liquor, which must be of a lively red, strain it through a Sieve, and pour it over them. If your Liquor is too thin, set it over again to thicken, then pour it over your Pears. Serve it up for a dainty Dish, either hot or cold.

Another Pye, with Bon-Chrétien Pears.

CUT your Pears in two, or in four if they are large; pare them, take out the Core, blanch them. Put in a Stew-pan Sugar, according to the quantity of your Pears, add some Water, to dissolve the Sugar; put to it the White of two Eggs well beaten, and let your Sugar over the Fire be clarified, and put in your Pears; let them stew, and when done, take them out, but keep your Syrup still on the Fire, till it be a little yellowish. Then put in again your Pears, let them stew till they are pretty well coloured. If your Syrup is not thick enough, put in some powder'd Sugar, the better to glaze your Pears. Put an Abbess in a Baking-pan, which is done as that before directed.

Turn your Pears upside down into your Abbess ready done, and serve up your Pye either hot or cold for a dainty Dish.

You may likewise put your Pears in an Abbess of raw Past, and send them to be baked, which

which depends on the Cook ; but the other way is best.

Apple-Pyes are ordered after the same manner.

Another Pye with Bon-Chrétiens or other Pears.

YOUR Pears being ordered and done in the Syrup as those before, put them in the Paste, spread in the Baking-pan, with a Border of Paste round. Your Pears being done in the Oven or under a Cover, with Fire under and over, when done, glaze the Paste round with Sugar and a red-hot Fire-shovel ; and put in some of your Syrup : serve up this Pye either hot or cold for a dainty Dish.

Quinces are dress'd after the same manner.

A Peach-Tart.

TAKE ripe Peaches, slit them in two, pare them, take out the Core, put in the bottom of a Stew-pan some powder'd Sugar, place your Peaches in it, put them over the Fire, stir them now and then, make an Under-Crust with a Border round it, the thickness of a Thumb, and let it be baked. When done, put it in its Dish, and your Peaches being ready and pretty well colour'd, turn them upside down in a Dish, put them over your Under-Crust. Put a little Water in the Stew-pan, where your Peaches were on the Fire, to make a little Syrup with the Sugar remaining in it, and pour this Liquor over your Peaches,

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Peaches, placing over them their Kernels. This Tart is served up either hot or cold for a dainty Dish.

Another Peach-Tart.

YOUR Peaches being ready done in Sugar, as those before, place them over the Paste prepared for an Under-Crust, and let them either be baked in the Oven, or under a Cover with Fire under and over. When done, you'll glaze them with Sugar, by means of a red-hot Fire-shovel, and serve it up hot or cold for a dainty Dish.

Another Sort of Peach-Tart.

PUT in the bottom of a Baking-pan some Puff-Paste for an Under-Crust, with a border round it the breadth of a Thumb; slit some Peaches in two, pare them, take out the Stones, place them in your Abbes, strew some powder'd Sugar over them. After which let your Tart be done in the Oven, or under a Cover with Fire under and over. When ready, strew Sugar over your Tart, and glaze it with a red-hot Fire-shovel: Serve it up for a dainty Dish either hot or cold.

A Cream-Tart.

PUT in a Stew-pan two Spoonfuls of fine Flower, with the Yolks of six Eggs, reserving the White of them. Mix your Flower in a Quart of Milk, and season it with Sugar and a Stick of Cinnamon, keep it stirring with

a Ladle, and put in a good Lump of Butter. Your Cream being half done, put in some green Lemon grated, some preserved Lemon-peel shred small, with some bitter Almond-biskets, let the whole be thoroughly done. When ready, let it be cold, then put an Abbe's of Puff-paste in a Baking-pan with a border of Paste, and put your Cream over it, mix it with some Orange Flower-water and the White of Eggs beaten up to Snow: Take care not to over-fill your Custard, and let it be done either in the Oven or under the Cover of a Baking-pan, with Fire under and over. When ready and glaz'd with Sugar, by means of a red-hot Fire-shovel, serve it up hot for a dainty Dish.

Cream Tarts are made after the same manner.

A Cream-Custard with Veal-Kidney.

TAKE the Kidney of a Loin of Veal ready roasted, and mince it well. Get some Cream made as that before, which is call'd Pastry Cream, and mix it with the Kidney; season the whole with Sugar, preserv'd Lemon-peel cut small, some bitter Almond-biskets, the Whites of five or six Eggs beaten up to Snow. Then get ready an under and a side Crust in a Baking-pan, put over it your Ingredients, let it be baked in the Oven. When done, strew it with Sugar, and glaze it with a red-hot Fire-shovel. Then put it into
its

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its Dish, and serve it up hot for a dainty Dish.

Tarts with Veal-Kidney are dress'd after the same manner.

A Marrow Pye.

TAKE Beef-Marrow and let it be melted; mix the melted Marrow with Pastry Cream, stir it well, add a good deal of Sugar, (if there is none in the Cream) a little preserved Lemon-peel cut small, some bitter Almond-biskets, and a little Orange Flower-water, mix with it the White of six Eggs beaten up to Snow; then put your Ingredients over an Abbess, with a side Crust ready made and spread in the bottom of a Baking-pan. You may set off your Pye with what Ornaments you like; let it be bak'd immediately: Being done, strew it with Sugar, glaze it with a red-hot Fire-shovel: Put it in its Dish, and serve it up hot for a dainty Dish.

Almond-Pye.

GET a pound of sweet Almonds skin'd, pound them well, moisten them now and then with the White of Eggs. Beat up the White of eight Eggs to Snow, mix four of their Yolks with *Savoy* Biskets, rasp'd green Lemon-peel, preserv'd Lemon-peel cut small, and some crisp'd Orange Flower, or Orange Flower-water. This done, take your Almonds out of the Mortar, mix them with the aforesaid Ingredients, sugar it and sweeten it moderately, add the beaten
White

White of Eggs, put it over your Abbess with a border round ready done with Puff-paste in a Baking-pan, and let it be bak'd. The rest being done, as said about those before, serve it up hot for a dainty Dish.

Spinage-Pye.

GET some Spinage pick'd, wash'd and scalded: when scalded, put it into cold Water; take it out, squeeze out the Water. Mince all this and put it over the Fire in a Stew-pan, with a good Lump of Butter, some Sugar, and preserv'd Lemon-peel cut small. Moisten them with Cream or Milk, let it be relishing and cold, then put it in a Baking-pan over Puff-paste, as said in the foregoing Article; let it be bak'd presently, put it in its Dish, sugar it and glaze it with a red-hot Fire-shovel, serve it up hot for a dainty Dish.

A Pistacho-Tart.

GET a pound of Pistacho's scalded, pound them and do them as directed to be done with the Almond-Pye. Take three or four *Savoy* Biskets, moisten them a little with Cream or Milk, let them be handled like Paste. Then mix them with the same things prescribed in the Article of Almond Pye; doing the rest as is explained in the said Article.

Another

Another Pistacho-Tart.

YOUR Pistacho's being scalded and pounded, mix them with some Pastry Cream; strew over them Sugar, rasp'd green Lemon-peel, and preserv'd Lemon-peel cut small; add the White of six Eggs beaten up to Snow; do the rest as before.

The above two Compositions with Pistacho's, are to be made use of with Tarts, and in the following Pastry.

*To make a Sort of Cakes call'd in French,
(Gateaux de Nioffée.)*

MAKE with Puff-paste thin round Bits, the Circumference of the Foot of a Wine Glass, cut half of them into several sorts of Forms, add some of the Ingredients of Pistacho's, *viz.* to each Cake a bit of one sort, and a bit of the other.

If you have a mind to make a sort of Tarts call'd *Feuillantines*, rowl out as many bits of Paste as you want, cut the half of each bit into divers sorts of forms, putting Cream of Pistacho's over those that are not cut. Then put over the other cut out in fashion the Cream, each *Feuillantine* having the shape of a Crescent, fashion them further with the point of your Knife. As for the Tarts call'd *Genoises*, rowl some fine Paste for short Crust. This Paste being rowl'd in length very thin, put upon it in its whole length a Row of some bits of Pistacho Cream the bigness of a
I Button,

Button, on one side only; then lay the other part of the Paste over the said bits, and shape your Genoises. This done, cut them smooth with a Jagging-iron, and raise an Edge round; then let them be fry'd.

The aforefaid Pastry being done, strew it with Sugar, and glaze it with a red-hot Fire-shovel. Use these Tarts or Cakes to garnish large dainty Dishes. Observe that the aforefaid Cakes and Feuillantines are only bak'd.

A Chocolate Tart.

PUT two Spoonfuls of fine Flower in a Stew-pan, with the Yolks of six Eggs, reserve their White, mix these with some Milk, add a Quarter of a pound of rasp'd Chocolate with a Stick of Cinnamon, some Sugar, a little Salt, and some rasp'd green Lemon-peel; and let them be a little while over the Fire. After which put in a little preserv'd Lemon-peel cut small, and having tasted whether it has a fine Flavour, let it cool. When cold, mix this with the reserved White of Eggs beat up to Snow; doing the rest as directed in the other Articles.

This Composition, as also the Marmelade made either with Apples or with Apricocks, may be used with *Tarts, Feuillantines, Genoises, Cakes, &c.*

A Cinnamon-Tart.

PUT in a Stew-pan two Spoonfuls of fine Flower with the Yolks of six Eggs, and mix

mix it with Cream or Milk, put in some pounded Cinnamon, which Powder must be predominant, sweeten it with Sugar, add a little Salt, rasp'd green Lemon-peel, and some preserv'd Lemon-peel, cut small. Put all these a little over the Fire, and being done, put in some bitter Almond-biskets pounded, with a little Orange-Flower-water. It being cold, mix it with the White of Eggs beat up to Snow, and put in your Cream: put in a Baking-pan an Abbess of short Crust: make a Border round, pour in it your Cream, and bake it; being bak'd, sugar it, and glaze it with a red-hot Fire-shovel, dish it up, serve it up hot.

This Mixture is likewise very proper for all sorts of small Pastry-works, and to stuff Cakes with.

Tart (in Busquères.)

ROLL some fine Puff-paste, cut it square, fill it with Sweet-meat, square your Lid after the same manner with Flowers, and Ornaments upon it: or else instead of the Lid lay over small Slips of Paste placed cross-ways, as usually done over other Tarts either great or small. Make your Busquères, which are Slips of Paste, in proportion to your Tart: place eight or ten of them in your Dish, and make them stick to it with Caramel.

Let your Tart be bak'd, the Dish being put on a Tin-plate. When done, serve it up, garnish'd on the top with preserv'd Orange,

or other dry Sweet-meats. You may also make your Busquères with the same Paste as the Croquante is made of. The Upper and Under-crust of the same Paste, fill'd with any Sweet-meat. Let your Busquères be well glaz'd.

Tart (en Colonade.)

THIS Tart is made either with Paste for a Croquante, or with Puff-paste. Make an Under-crust in what shape you please, and make in Paste several SS, or Dolphins, which you bake separately upon a Tin-plate. Your Under-crust being hardened, dip the said SS, or Dolphins, in Syrup, to place them over your Crust, then put upon your Under-crust all sorts of Sweet-meat or Currant Jelly; adorn it as you please, serve it up as a dainty Dish.

Puff-Cakes.

MAKE some fine Puff-paste, roll it as thin as a Crown-piece, take a Dish of the bigness of the Cake you design to make, and place the same over your Paste which you cut round. Being thus cut, put it on a Sheet of Paper, or upon a Tin-plate; then make another round piece of Paste in the same manner, cutting in it what Figures you please. Fill the first Abbess either with a Marmelade of Apricocks, or Apples, or with a Cream of Pistacho's, and cover it with your Abbess cut out into Figures. Then bake your Cake, and being

being done, strew some fine Sugar over it, and glaze it with a red-hot Fire-shovel. Put it in its Dish, and serve it up either hot or cold for a dainty Dish: if it is filled with Cream, serve it up always hot.

A Cake of Mille Feuilles.

IN order to make this Cake, get four or five pounds of fine Flower, and make a good Puff-paste; that being done, roll it as thin as a Half-Crown piece. Then put over it a Dish of the bigness of the Cake you design to make, cut your Paste round it, and put this piece of Paste so cut round upon a Sheet of Paper. Cut out in the same manner seven or eight Abbesses more, cutting one of them into several Figures, to be placed on the top of your Cake. This being done, let them be baked separately, then glaze the Abbess cut out into Figures, and make your Cake as follows: Put over one of these Abbesses a Laying of Apricock Marmelade; then over this another Abbess with a Laying of Jelly of Currants; again, another Abbess over the last with Jelly of Goosberries. Continue after the same manner to place the rest of your Abbesses, putting between them your several Layings of preserv'd Raspberries, Apple-Jelly, &c. placing on the top your figur'd and glaz'd Abbess, so that the rest may not be seen. To which purpose, your Cake must be glaz'd with a white Glaze, a green Glaze, and a cochonille-colour Glaze, to hinder our perceiving that

there is more than one Abbess. Make the Glaze thus, *viz.* beat together in an earthen Vessel with a wooden Spoon about a pound of Powder-sugar, the White of two Eggs, and the Juice of half a Lemon. If this Mixture proves to be too thin, put some more Sugar in it, then divide this Composition into three parts: in the first, put nothing, but leave it white as it is; in the second, put a little Cochenille, to make it red; and the third green, with some Juice of Spinage. Glaze your Cake from top to bottom, first, with a Streak of your white Composition, then with a Streak of the red, and afterwards with a Streak of the green; following the same order till your Cake is intirely glazed. Then to dry your Icing, put your Cake for a little while, in a warm Oven, or before the Fire, turning it round now and then. Your Cake being as it should be, you lay it in its Dish, and serve it up for a dainty Dish. It may be made as small or as large as you please.

A Cake with Bacon.

OR D E R and cut your Puff-paste as in the preceding Article. Cover one of your Abbesses with Bacon pounded or melted, together with some middling Bacon more than half boil'd, and cut into flat Pieces of the bigness of a Thumb; make a Border round it. Then put over this such another Abbess, and put upon it the same Bacon as before: then put over it a third Abbess, after the same man-

ner as the former : rub the top of it with a beaten Egg, and stick some bits of middling Bacon in it, about the length of half a Finger, and of the same thickness. Before you blanch your Bacon, use it; and having stuck your Cake with as many bits of Bacon as possible, without their touching one another, put it in the Oven. When bak'd, lay it in its Dish, and serve it up hot for a dainty Dish.

A Cake call'd Puis d'Amour.

MAKE a Puff-paste, roll it into the thickness of a Crown-piece, and put it round a Dish as before; put this first Abbess upon a Tin-plate, then take another Dish a Thumb's breadth smaller than the first, and cut round it a second Abbess; cut out of the middle of it, a piece of six inches in Circumference, more or less, according to the bigness of your Cake. This being done, put this last Abbess over the first, and make with some of the same Paste four SS, the bigness you think fit, at least four inches long. Let all be dry'd in the Oven; then strow some Sugar over your Cake, glaze it with a red-hot Fire-shovel. The four SS must be glaz'd all over. Make with Paste a little Chain of the length of four or five Thumbs, like the Chain of a Well, which must be bak'd, and glaz'd like the rest. Make likewise five small Cakes of the bigness of a Fist, with a Paste, commonly used for a sort of Cake call'd in *French, Petit Chaux gros*. These five small

Cakes are to be made in imitation of Pales; and when bak'd, are to be filled up with Currant-jelly, or Marmelade of Apricocks, splitting a corner of them without parting them. Then rub these small Cakes with melted Butter, strew them with Sugar, and glaze them with a red-hot Fire-shovel. The whole being ready, dish up your Cake, and fill up the middle of it with some Jelly of Currants, or Marmelade of Apricocks. Then warm some Caramel in a Stew-pan, in which you dip both ends of your SS, placing them upright cross-ways on your *Puis d'Amour*; so that one end of each may touch the top of the other. This done, dip likewise in your Caramel the End of your Chain, laying the same over the top of your SS, so that it may imitate the nature of a Chain and Pale of a Well. After this, put one of your little Cakes in the middle on the top of your Well, and the other four between the Intervals of your SS, and serve it for a dainty Dish. You may make it as large or as little as you please.

Small Cakes of Puis d'Amour.

ROLL your Puff-paste of the same thickness as that before, cut it in Abbesses of the bigness of the top of a Wine-Glass, with a dented Jagging-iron, place them upon a Tin-plate. Then make as many more Abbesses about the sixth part smaller than the former; cut out of the middle a round Piece of the breadth of a Six-pence, more or less,
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according to the bigness of the *Puis d'Amour* you design to make; then put these Abbesses over the first, keeping the small round pieces cut off to be baked with the rest; and when done, sweeten them with Sugar: glaze it with a red-hot Fire-shovel. Then pour in some Jelly of Currants or Marmelade of Apricocks, then close them with the small round Piece cut out. Dish up your Cakes, and serve them up for a dainty Dish.

A Cake rolled up in the Form of a Snail.

GET some Puff-paste and Cream made after the same manner, as in the Article of Cream Tarts or Franchipane; you may make it either white or green. Spread your Paste the length of one or two Yards, of the breadth of four or six Fingers, and about the thickness of two Crown-Pieces. Put your Cream in the middle the whole length of it, and close your Paste so as that the Cream may not run out, and make it in the shape of a large Sausage. This being done, put it on Paper well butter'd, turning it round to imitate the form of a Snail, and rub it with beaten Eggs. Put it in the Oven, make also a Border of butter'd Paper round it, bake it. When bak'd, strow over it some fine pounded Sugar, and glaze it with a red-hot Fire-shovel, Dish it up, and serve it for a dainty Dish.

A Cake call'd Feuillantine.

FOR this Cake use the same sort of Cream as in the foregoing Article. Make an Abbe's over a Sheet of Paper, and put your Cream in it to make it finer; make round it an ornamental Border of the same Paste, make the same Ornaments on the top. This being done, rub it with beaten Eggs, and put it in the Oven. When bak'd, you must glaze it with Sugar through a red-hot Fire-shovel; and serve it up either hot or cold for a dainty Dish.

An Almond-Cake.

TO make such a Cake of a moderate size, take a pound of sweet Almonds with about thirty bitter ones scalded, and pound them well; put now and then some White of Eggs. When pounded, put it in a Vessel, add three quarters of a pound of powder'd Sugar with a little Orange Flower-water, three Eggs, and some rasp'd green Lemon-peel. Then beat all together; put in now and then some Yolks of Eggs. When they are well beaten, and begin to look white, having already put into it about a dozen of Yolks of Eggs, beat up the White of them, whilst at the same time you have another Person to pound your Composition, lest the Almonds settle in the bottom. The White of your Eggs being well beaten, mix it with the said Composition, then put in a Tin Patty-pan well rubb'd with Butter. Now put it in a moderate

moderate warm Oven, and let it bake, during three quarters of an hour, but let it not bake too quick underneath. Let it be of a good colour. When done, turn it upside down, serve it for a dainty Dish.

Small Cakes are made with the same Paste, taking only smaller Patty-pans.

A sort of Cake called Bonnet de Turquie.

TO make this Cake, you must get a Mould call'd in *French* (*Bonnet de Turquie en Côtes de Melon.*) It is made either with the same Paste as the *Savoy* Cakes, or with the Almond-paste above mentioned, or else with that used for *Croquante*, which you put in your Mould or Patty-pan; to have the true Print thereof, prick it with a point of a Knife. You may make your Paste finer, and even make your *Abbes* with a white March-pane Paste, made with sweet Almonds well pounded, together with a few bitter ones, to give it a better Flavour. Your Almonds being well pounded, put them over the Fire in a Stew-pan, with a handful of powder'd Sugar, keep it stirring. Being done enough, make with it an *Abbes* like that for a *Croquante*: put it in your Patty-pan, and bake it to a fine Colour. Your *Bonnet de Turquie* being bak'd, rub the sides of it with Sweet-mear, and strow over this some small Sugar-plumbs of divers Colours, making one side of one Colour, and the other of another; serve

it up hot over a Bottom furnished with Sweet-meats, like the Bottom of a *Croquante*.

A Crackling Cake in the shape of a Crown.

THIS is generally made with Paste for a *Croquante*, with which make some Slips, which you put into a Stew-pan, imitating as much as possible the form of a Crown, either Imperial or any other. Colour it, and set it to bake. When bak'd, rub it with Sweet-meats of divers Colours, and strow over this small colour'd Sugar-plumbs as before. Serve it up over a Bottom like that of a *Croquante*, with Sweet-meats of divers Colours garnish'd, provided it be broke through, and looks like a Crown.

A Crackling and glaz'd Cake, in French, Croquante Vitree.

TO make this, your Paste need not be so very fine: make it thus; viz. to two Ounces of Sugar take six Ounces of fine Flower at least, and a little Orange Flower-water, but no Eggs, because they would make your Paste too dry: moisten it with Water, and mind that it be neither too soft nor too hard: Then rub a Stew-pan with Butter, put in it an Abbess of your Paste, cut out into divers Figures. When ready to be bak'd, strow some Sugar over it. Then put it in the Oven, where you turn it now and then, and keep a dry piece of Wood flaming in the Oven, to give your Cake a fine Colour. When bak'd

bak'd to your liking, let it be cold before you take it out ; being cold, put your Pan a little over a Stove to loosen your Cake. As for the bottom, you may make it in what shape you please, with a Paste made with Almonds, as in the March-pane Paste. When you are ready to serve up this Cake, put in the bottom some Sweet-meat of divers Colours, or some Jelly of Currants ; serve it up, with its Lid, for a dainty Dish.

A Cake call'd Croquante de Feuilletage.

MAKE an Abbess of Puff-paste, put it in the bottom of a Stew-pan, or of a Baking-pan, and cut it into what shape you please. Let it be half-baked, then sugar it, and particularly the Slits of the Puff. Put it into the Oven again, don't let it be out of your sight, let it glaze well, take it out, let it be half cold, take it off without breaking, make another Abbess with some of the same Puff-paste, of the same bigness as the other, and let it be bak'd : then dish it up, rub it with Jelly of Currants, or other Sweet-meats, put over it your glazed Abbess, serve it up for a dainty Dish.

Savoy-Cake.

PUT in some Eggs into one Scale, and some powder'd Sugar into the other, both of the same weight : take the Sugar out of the one, leave half of your Eggs in the other : weigh fine Flower of the weight of half your Eggs. Then part the White from the Yolks of Eggs, and beat up the White to Snow ; put in some

Yolks, beat it together, put your Sugar into it, and a moment after your Flower; add rasp'd green Lemon-peel, Leaves of crisp'd Orange Flower cut small; then take a Tin Patty-pan, or a Stew-pan, or a *Bonnet de Turquie* rubb'd with Butter, and put in your Mixture, putting over it Slices of crisp'd Almonds and Pistachoes not colour'd, with preserv'd Lemon-peel cut small: put it immediately into an Oven moderately hot, and let it bake about an hour and a half. Your Cake being bak'd, take it out of the Tin Patty-pan; when 'tis well coloured, serve it up or glaze it like the Cake (of Mille Feuilles) or else rub it with Syrup, and strow it with colour'd Sugar-plumbs; dish it up, and serve it hot for a dainty Dish. You may make them as small as you please in small Patty-pans.

Another Savoy-Cake,

THE Cake is made very near the same with a Bisket. For a middling sort of Cake, take a pound and a half of powder'd Sugar, put it into a Vessel, break thirty Yolks of Eggs, keep the White. Add Almonds or Almond-biskets, and Macaroons, bruis'd with green Lemon-peel, some preserv'd Lemon cut small, and a little Orange Flower-water. With the Yolks of Eggs aforesaid, put in one after another to thicken the Mixture; the White of your Eggs being beat up to Snow, and mixed with the rest, add by degrees a pound and a quarter of sifted Flower. This done,

done, rub a Tin-pan or a Stew-pan with Butter, put in it your Mixture, bake it in a middling Oven for an hour and a half. Being baked, glaze it to the Colour you like; (see the Article of the Cake call'd *Mille Feuilles*;) or else you may glaze it white, strow'd with small colour'd Sugar-plumbs; but if it proves to be of a fine Colour, you may serve it up. Small ones are made with the same Paste in little Moulds.

Poupelain.

PUT about two or three Glasses of Water in a Stew-pan over the Fire, with a piece of Butter of the bigness of an Egg, a Stick of Cinnamon, and a little Salt. When it boils, put in it by degrees Flower enough to make it pretty thick, and keep it stirring a while; then take it off from the Fire, and let it cool a little; then put it in a clean Stew-pan, break in some Eggs one after another. Don't make your Paste too thin, add a little green Lemon-peel rasp'd, rub a Sheet of Paper with Butter, lay over it your Paste two fingers wide; of which you form your Poupelain, put Paper round it to hold it up. Put it in a moderate Oven, which you must open as little as possible. Your Cake being bak'd, draw it, open it in the middle, take out the Paste, then rub it with melted Butter; sugar it, and glaze it with a red-hot Fire-shovel, or in the Oven. Then put in it a thin Laying of Jelly of Currants, or of other Sweet-meat, with some

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some preserv'd Lemon-peel cut in small thin Bits. Cover your *Poupelain* with the other half, rub it with melted Butter, (some sugar it,) glaze it with a red-hot Fire-shovel, dish it up, and serve it hot for a dainty Dish. You may make it as large, or as small as you please: you may likewise bake it in a Stew-pan, rubb'd with Butter, or else in a *Bonnet de Turquie*. This sort of Fritters serves also to make Fritters, call'd Pets, &c.

A Quail Pye.

YOUR Quails being pick'd and drawn, take out their Gall, and put their Livers on a Dresser with some Mushrooms, a little Ham, a little Bacon, some Chibbol and some Parsley cut small, seasoning the whole with Pepper, Salt, and Sweet-herbs; and having minced and pounded it, stuff your Quails with it; then put in a Baking-pan an Abbess with a short Crust, neither too thick nor too thin, and make in it a Laying of Bacon scrap'd, minc'd, or pounded. Then place in it your Quails with Bits of Sweet-breads, Cock's Combs, and Mushrooms; season it, and put in the middle a Bunch, and some Butter on the top; cover it with Slices of Veal and Bards of Bacon, lay over it an Abbess of the same Paste, make round it what Ornaments you please, rub it with beaten Eggs. When baked and dished up, take out the Slices of Veal and Bacon with the Fat: pour in it some Essence of

of Ham, let your Pye be relishing, serve it up hot for a first Course.

A Pye, with a Sort of Stuffing, call'd Godiveau.

MINCE a Bit of Veal, together with the Breasts of some Capon and Partridge, and as much Beef-Suet as Meat; season it with Pepper, Salt, Sweet-herbs, fine Spice, and Parsley, all chopped small. Lay an Abbess made with a short Crust in a Baking-pan; place over it some Sweet-breads, Cocks-combs, Mushrooms, and forced Meat-balls, and put Slices of Bacon and some Butter over the whole. Cover your Pye with the same Paste, rub it with the Yolk of an Egg, and send it to the Oven. When bak'd, take out the Bacon and the Fat, put some Cullis of Veal and Ham in it; and it being relished, serve it hot. You may put in some Artichoke-bottoms and Tops of Asparagus, when the Season permits.

A Woodcock Pye.

YOUR Woodcocks being pick'd and drawn, lard them with small Bacon seasoned, take off the Legs and Wings, cut the Carcases in two; pound the Guts with scrap'd Bacon, Truffles cut small, Parsley and Chibbol. Make an Abbess of the bigness of your Pye; cover it over with a Laying of your pounded Mixture, place the Wings and Legs over it, and season it with Salt, Pepper, Sweet-herbs,

herbs, and fine Spice, lay over all Bards of Bacon with some Butter; cover your Pye with an Abbess, rub it with Eggs, and send it to the Oven. Now make a Cullis thus, *viz.* Take a pound of a Filler of Veal, some Slices of Hain, an Onion cut into two, and some Carrots cut into bits. Put these in a Stew-pan over the Fire, cover it, and let it sweat. When it begins to stick, put to it a Lump of Butter with a Dust of Flower; keep it stirring; moisten it with half Broth and half Gravey; season it with a whole Chibbol, Sweet-herbs and Mushrooms; and put a Glass of White Wine into it, with some of your usual Cullis. Whilst it is stewing slowly, pound the Carcasses and the Heads of your Woodcocks. When pounded, put it in your Cullis, let it be relishing, strain it off, and keep it hot. Your Pye being baked, take it out, dish it up, take out the Slices of Bacon and the Fat, put in it your Cullis with Lemon-juice, and serve it up hot.

A Pye with Snipes is made the same way, only you cut them in two, or leave them whole.

A Partridge Pye.

YOUR Partridges being done, trussed, and blanch'd, cut off the Wings and the Legs; pound the Livers with some Bacon. Lay an Abbess in a Baking-pan, put over the same pounded Bacon and Livers; upon this, place your Wings and Legs with some Sweet-breads

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cut into bits; Mushrooms and Truffles; season it with Pepper, Salt, Sweet-herbs, and fine Spice; cover it with Slices of Ham, Veal, and Bacon: at last cover your Pye with an Abbess, rub it with Eggs, and let it be done in the Oven, or under a Cover. Then make a Cullis thus, *viz.* Take some Slices of Veal and Ham, with Onions and Carrots, cut into bits; let it sweat over a Stove: when it begins to stick, moisten it with half Gravy and half Broth; season it with Mushrooms, Truffles, a Sprig of sweet Basil and Rocamboles; put in it a couple of Glasses of Champain, and thicken it with a Ladle full of your usual Cullis. Pound the Carcasses of your Partridges, take out the Meat of your Cullis, let it be of a good Taste, put in it the pounded Carcasses, strain it off, and keep it hot. When your Pye is bak'd, open it; take out the Veal, Ham, and Fat; dish it up; put in it your Cullis, and serve it up hot for a Course.

A Lark Pye.

PICK, draw, and truss your Larks. Pound the Guts with some Bacon, season them with Pepper, Salt, Sweet-herbs, fine Spice, Mushrooms, Truffles, and a little Sage, and with these farce your Larks. Lay an Abbess made with a short Crust in a Baking-pan; put over the same some pounded Bacon and Beef suet; place your Larks in it; season it with Pepper, Salt, Sweet-herbs and fine Spice;

lay some Slices of Bacon with Butter over it; cover it with an Abbess; rub it with Eggs; send it to the Oven, or let it be done under a Cover. When bak'd, open it; take out the Bacon and the Fat; dish it up; put in it some of your usual Cullis or Essence of Ham, and serve it up hot.

A Rabbit Pye.

YOUR Rabbits being skin'd and drawn, cut them into eight Pieces, mince the Liver with scrap'd Bacon, Parsly, Chibbols, Shallots, Pepper, Salt, Sweet-herbs, and fine Spices. Lay in a Baking-pan an Abbess made with a short Crust, put over it the pounded Liver, place in it your Rabbits with Mushrooms and Truffles; season it with Pepper, Salt, Sweet-herbs, and fine Spice; lay Slices of Bacon with Butter over it; cover it with an Abbess; rub it with Eggs, and let it be baked about three hours. Then open it; take out the Bacon and the Fat; put in it some Essence of Ham, or Cullis of Rabbits: dish it up, and serve it hot for a Course.

A Pye with Slices of Hares or Leverets.

YOUR Hares being skin'd and drawn, cut the Flesh of their Back into Slices, and mince their Livers with scrap'd Bacon, Parsley, Chibbols, Shallots, Mushrooms, Truffles, Pepper, Salt, Sweet-herbs and fine Spice. Lay an Abbess made with a short Crust in a Baking-pan; put in the pounded
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Livers; then your Slices; and lastly, some Butter and Slices of Veal, Ham, and Bacon: cover your Pye with Paste, rub it with Eggs, and send it to the Oven. When bak'd, open it; take out the Fat and the Slices of Ham, Veal and Bacon: dish it up, put some Cullis or Essence of Ham into it, and serve it up hot for a Course.

Squab Pye.

SCALD your Squabs, draw them, and truss them as for stewing, and blanch them. Mince some Bacon and Beef-suet, and pound it; lay in a Baking-pan an Abbess made with a short Crust, put pounded Bacon and Beef-suet over it, place your Squabs in it, with Sweet-breads, Mushrooms, Artichoke-bottoms and Truffles; season it with Salt, Pepper, Sweet-herbs and fine Spice; lay some Butter and Slices of Bacon over it; cover it with an Abbess; rub it with Butter, and let it bake about two hours. Then open it; take out the Bacon and Fat: dish it up; put in it either an Essence of Ham, a white Cullis, a Cray-fish Cullis, or some beaten Eggs, and serve it up hot for a Course.

Chicken Pye.

SINGE your Chickens, draw and truss them as for boiling. Blanch them in boiling Water, and cut them out as for a Fricassée. Lay in a Baking-pan an Abbess made with a short Crust; put over it some

Minc'd-meat or Godiveau; and your Chickens with Sweet-breads cut into bits, Mushrooms and Truffles; season it with Pepper, Salt, Sweet-herbs and fine Spice; lay some Butter and Slices of Bacon over it; cover it with an Abbess; rub it with Eggs, and let it be baked about two hours. When bak'd, open it; take out the Bacon and the Fat; dish it up, put a white Cullis in it, an Essence of Ham, or some beaten Yolks of Eggs, and serve it up hot for a Course.

The Pye with Pinions, Livers, and Hearts of Fowls is made the same way.

A Sweet-bread Pye.

SOAK your Sweet-breads in fresh Water, and blanch them in boiling Water. Cut some Bacon and Ham into Slices, season'd with Pepper, Salt, Sweet-herbs, and fine Spice. Lard therewith your Sweet-breads. Lay in a Baking-pan an Abbess of a short Crust or some Puff-paste; over this put some minc'd Meat or Godiveau; place your Sweet-breads in it, with Mushrooms, Truffles, and Cockscombs; season'd with Salt, Pepper, Sweet-herbs, and fine Spice: lay some Slices of Bacon with Butter over it; cover it with an Abbess; rub it with Eggs, and send it to the Oven. When bak'd, open it; take out the Bacon and the Fat; dish it up; put in it an Essence of Ham, or a Craw-fish Cullis, and serve it up hot.

A Pye with Fat Livers is done the same way.

A Pye with Fricandos.

TAKE a Nut of Veal, cut it in Slices, beat them flat, and lard them with fine Bacon. Strow them with a Dust of Flower, blanch them in melted Bacon, or Hogs-lard; then take them out, and let them cool. Lay an Abbess of short Crust in a Baking-pan, with minc'd Meat or Godiveau over it; place your Fricandos in it with some Mushrooms; season it with Pepper, Salt, a Crum of Garlick, and a Bunch of Sweet-herbs; lay Slices of Bacon with Butter over it; cover it with an Abbess; rub it with Eggs, and let it bake about three hours. Then open it; take out the Bacon and Fat; dish it up; put in it some of your usual Cullis or Essence of Ham, with Lemon-juice: let it be relishing, and serve it up hot for a Course.

A Pye with Sheeps-Tongues.

TAKE Sheeps-Tongues half done in a Braise, or in a Seasoning; pick them, and slit them in two. Lay an Abbess in a Baking-pan, put over it some minc'd Meat or Godiveau; place over it a Laying of your Tongues, season'd with Pepper, Salt, Sweet-herbs and fine Spice, then a second Laying of your Tongues, season'd the same way: lay over them Slices of Bacon with Butter; cover your Pye with an Abbess; rub it with

Eggs, and let it bake about two hours. When done, take it out, open it; take out the Slices of Bacon; dish it up, put in it minc'd Sauce, and serve it up hot for a Course.

See the manner of making this minc'd Sauce in the Chapter of Sauces and Cullis.

A Pye with Neats-Tongues.

A Pye with Neats-Tongues or Calves-Tongues, is done as that before; but the Neats-Tongues are cut into Slices, and the Calves-Tongues into long Pieces.

A Pye with Chickens or other Meat in a Dish.

PUT in the Bottom of a Dish a Laying of minc'd Meat or Godiveau, and make round it a Border with Puff-paste. Then place your Meat in it, season it with Pepper, Salt, Sweet-herbs, fine Spice, Mushrooms and Truffles; lay Slices of Bacon and Butter over it, cover it with an Abbess of Puff-paste cut out into divers Figures, rub it with Eggs, and put it in the Oven. When bak'd, take it out, open it, take off the Slices of Bacon and the Fat, put in it some Cullis, let it be relishing, cover it again, and serve it up hot for a Course.

Pye (a l'Efeuille.)

THIS Pye is made with Chickens or other Meat the same way as the Pyes before mention'd; but you cover it with an Abbess of
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of Paste made the *Spanish* way. See the way of making it in the Article of Patty-Pattees. Don't rub it with Eggs, but with melted Hog's-lard. When bak'd, put in it through a Funnel what Sauce you please, and serve it up hot for a Course.

Puff-Paste with Beef-suet.

CHOP some fresh Beef-suet, melt it, but don't let it be brown. Strain it off, put in fresh Water and pound it; make your Paste with it, as you do with Butter. This Puff-paste serves in hot Countries, when they cannot easily get Butter. It is us'd with the same sorts of Pastry-Work, as that made with Butter. This sort of Pastry must be served up hot, that it may be found as good as that made with Butter.

You may make a Paste for short Crust with Beef-suet melted and pounded as before. It is us'd with Pyes serv'd up either hot or cold. The same Beef-suet is likewise good to moisten the Inside of Pyes.

Puff-Paste with Oil.

TAKE some Beef-suet, melt it, strain it off, put it in fresh Water a little while; then take it out, squeeze it and pound it with a little Oil. When mix'd, put more Oil into it, and pound it again; and do the same till your Beef-suet be as soft as Butter. This being done, put some Flower on a Dresser, make a hollow in the middle, put a little Salt into it, with a couple of Eggs and a Glass

of Oil, mix it with fresh Water, let your Paste be as soft as your Beef-suet and Oil pounded together; keep it a little while, then roll it, put over it as much Beef and Oil as Paste over it, then double your Paste, roll it, double it again five times. This sort of Paste is proper in Countries where Butter is scarce. You may use it with all sorts of Pastry, provided you serve it up hot. You may take Hog's-lard instead of Beef-suet.

Another Sort of Puff-Paste with Oil.

PUT about three pound of Flower on a Dresser, make a hollow in the middle, put in it two Eggs with a Glass of Oil; mix it with fresh Water, and let it stand. Then roll your Paste very thin, put over it some Oil, but very little at a time. Repeat this about six times, putting in it about two pound of Oil. This Paste serves for all sorts of Pyes.

Pye (a la Oli, the Provençal Way.)

MAKE a Puff-paste with Oil as the last, putting in it Anchovies cut small and pounded, when you mix the Flower. Then lay in a Baking-pan your Paste the thickness of a Crown-piece, put round it a Slip of the breadth of a Thumb. Take Anchovies clean, and bone them, cut them into two, put them round your Abbess at a distance from each other: do the same till your Abbess be full. Cut some Paste into square Slices of the breadth of

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of a Thumb, and of the thickness of a Shilling, put these over each Anchovy. Then colour your Pye with Eggs, and send it to the Oven. Let it be of a good colour, but not too dry. When bak'd, dish it up, and serve it either hot or cold for a dainty Dish.

A Carp Pye.

TAKE some Carps, scale and wash them. Take off the Flesh of one, put it on a Dresser, mince it with Crumbs of Bread boil'd in Milk, and a Lump of Butter, season it with Salt, Pepper, Sweet-herbs, fine Spice and Mushrooms. Lay in a Baking-pan an Abbess of the Paste for short Crust, and put in it your minc'd Carp. Gut your Carps, split them into two, cut each half into three parts, put them over your Stuffing, with Mushrooms and a Bunch of Sweet-herbs, season it with Pepper, Salt, and Sweet-herbs, lay some Butter over it, cover it with an Abbess, colour it with Eggs, send it to the Oven. When bak'd, take it out, open it, take off the Fat, dish it up, put in it a Ragout of soft Roes of Carps, or a Cray-fish Cullis; serve it up hot for a Course.

A Pike Pye

Is made the same Way.

A Tench Pye.

SCALD, gut, and wash your Tenches, and cut them into pieces. Lay an Abbess for short Crust in a Baking-pan, put some Carp's Stuffing in the bottom, and put in your Tenches with Mushrooms and Artichoke Bottoms; season it with Pepper, Salt, and fine Spice, lay some Butter over it, cover it with Paste, colour it with Eggs, and send it to the Oven. When bak'd, take it out, open it, take off the Fat, dish it up, put in it a white Ragoût of soft Roes of Carp, or a Cray-fish Cullis, or other Cullis, and serve it up hot for a Course.

Eel Pye.

SKIN, gut, and wash your Eels, bone them on the Back and Breast, cut them into pieces, blanch them, put them in fresh Water. Lay some Paste for short Crust in a Baking-pan, put in it a Carp-stuffing, place in it your Eels with Mushrooms and dry Truffles, season it with Pepper, Salt, Sweet-herbs, fine Spice, Parsley and Chibbol cut small; lay some Butter over it, cover it with an Abbess, colour it with Eggs, send it to the Oven. When bak'd, take it out, open it, take off the Fat, dish it up, put in it some beaten Eggs, or Cray-fish Cullis; serve it up hot for a Course.

Trout

Trout Pye.

YOUR Trouts being clean'd, lard them with Eel, or with fine Bacon and Ham. Lay in a Baking-pan an Abbess for short Crust, put over it some Carp's Stuffing, and your Trouts with Mushrooms : season it with Pepper, Salt, and a Bunch of Sweet-herbs, with some Butter over it, cover it with an Abbess, colour it with Eggs, send it to the Oven. When bak'd, take it out, open it, take off the Fat, dish it up, put in it a Cray-fish Cullis with Cray-fish Tails, or some Essence of Ham, serve it up hot for a Course.

Salmon Pye.

CUT your Salmon in pieces, lay in a Baking-pan an Abbess of Paste for a short Crust, put in it a Stuffing made with Carps, with your Pieces of Salmon over it : season them with Pepper, Salt, Sweet-herbs, fine Spice, Mushrooms cut into Slices, and Truffles, if you have any ; lay some Butter over these, cover your Pye with an Abbess, colour it with Eggs, send it to the Oven. When bak'd, open it, take off the Fat, dish it up, put in it a Cray-fish Cullis, or other Cullis, or else an Essence of Ham, and Lemon-juice. Serve it up hot for a Course.

Sturgeon Pye.

WASH your Sturgeon, cut it into square Pieces of the breadth of four fingers, lard them with Eel, or else with Bacon and Ham ;

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Ham; lay an Abbess of Paste for short Crust in a Baking-pan, put in it a Stuffing made with the Flesh of your Sturgeon, or with Carps; place over it your Pieces of Sturgeon with Mushrooms and Truffles, if you have any: season it with Pepper, Salt, Sweet-herbs, fine Spice, the Juice of two Lemons, Chibbols, Shallots, and a couple of Rocamboles cut small. Lay some Butter over these, cover your Pye, set it off with Ornaments, colour it with Eggs, let it be in the Oven for two hours. When bak'd, open it, take off the Fat, dish it up, put in it a Cray-fish Cullis, or minc'd Sauce, or an Essence of Ham; serve it up hot for a Course.

A Pye with Barbels or other Fish.

TAKE some Barbels, Turbats, or Soles, gut and wash them, cut them into Slices; mince some of their Flesh with Butter, Mushrooms, and Truffles, if you have any; season these with Pepper, Salt, Sweet-herbs, and fine Spice; put in the Crumbs of a Loaf boil'd in Milk, with a couple of Yolks of Eggs. Now lay in a Baking-pan an Abbess of Puff-paste, put in your Stuffing, place your Slices over it, with Slices of Mushrooms and Truffles, if you have any; season them with Pepper, Salt, Sweet-herbs, fine Spice, and a couple of Rocamboles cut small. Lay some Butter over them; cover your Pye with another Abbess; colour it with Eggs, let it be in the Oven for an Hour. When bak'd,

bak'd, take it out, open it on the Top, take off the Fat, dish it up, put in a Cray-fish Cullis or other Cullis, serve it up hot for a Course.

A Smelt Pye.

SCAL E, gut, and wash your Smelts, put an Abbess in a Baking-pan, lay over it some Butter seasoned with Salt, Pepper, Sweet-herbs, fine Spice, Mushrooms, Parsley, and Chibbol cut small; then place in it your Fish, season it with Pepper and Salt, and put the rest of your Butter over it: cover your Pye with another Abbess, set it off with Ornaments, colour it with Eggs, and let it be bak'd moderately about an hour. When baked, take it out, open it, take off the Fat, put in it a little Cullis of Cray-fish, or other Cullis, or some Essence of Ham; dish it up, and serve it up hot for a Course.

Pearch Pye.

SCAL E, gut, and wash your Pearches, cut off the Heads, the Ends of the Tails, and the Fins. Lay in a Baking-pan an Abbess made with Paste for a short Crust, put over it some Butter seasoned with Salt, Pepper, Sweet-herbs, fine Spice, Mushrooms, Parsley, and Chibbols cut small; then place your Pearches in it, season them with Pepper, Salt, and Mushrooms cut into Slices, lay the rest of your Butter over them, cover your Pye with another Abbess, set it off with Ornaments,

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naments, colour it with Eggs, and send it to the Oven. When baked, take it out, open it on the Top, take off the Fat, put a Ragout of Mushrooms, or a Cray-fish Cullis, or a white Ragout of Oysters, and serve it up hot for a Course.

Pyes with Quavivers are made the same way.

A Pye with minced Carps.

SCALE, wash, and skin your Carps, mince their Flesh on a Dresser; season them with Pepper, Salt, Sweet-herbs, fine Spice, Mushrooms, Parsley, and Chibbols cut small; add the Crumb of a Loaf boil'd in Milk, and mix these all together. Put an Abbess of Puff-paste into a Baking-pan, put in it your minc'd Carps, with some Butter over it, cover it with another Abbess, adorn it, colour it with Eggs, send it to the Oven. When baked, take it out, open it on the Top, take off the Fat, put in it some Cullis with Lemon-juice; serve it up hot for a Course.

You may make Pyes of all sorts of Fish the same way.

A fresh Cod Pye.

PUT an Abbess of fine Paste in a Baking-pan, put over it some Butter, roll'd in Flower, and seasoned with Parsley, Chibbols, Mushrooms cut small, Pepper, Salt, Sweet-herbs, fine Spice and Shallots; put some Pieces of fresh Cod over it, season them with
Pepper,

Pepper, Salt, Parsley cut small, Parsley Roots cut into Slices, and a little Mace. Put some Butter over these; cover your Pye with another Abbess; adorn it; colour it with Eggs; send it to the Oven. Now make a Sauce thus, *viz.* Put a Lump of Butter in a Stew-pan over the Fire, with a Dust of Flower, Salt, Pepper, Nutmeg, a couple of Anchovies cut small, and a Dash of Vinegar; thicken your Sauce, and put in it some blanch'd Oysters. Your Pye being bak'd, take it out, open it, take off the Fat, let it be relishing, squeeze a Lemon-juice into it, then put your Sauce into it, serve it up hot for a Course.

A Pye of salt Cod.

TAKE some salt Cod, unsalt it, boil it, then put about a pound of Butter into a Stew-pan, with a Dust of Flower, Parsley, Chibbols, Shallots, Rocamboles cut small, and Nutmeg: take your Cod out of the Water, bone it and cut it into Slices; put it into a Stew-pan with Cream; thicken your Sauce, put an Orange or a Lemon-Juice into it, let it be relishing and cold. Put an Abbess of Puff-paste in a clean Stew-pan, put your Cod into it with a Lump of Butter over it, cover your Pye with another Abbess, adorn it, colour it with Eggs, send it to the Oven. When bak'd, take it out, open it on the Top, put in it a white Sauce made with Butter, Parsley, and Chibbol cut small, stir it well to thicken it the better, cut the Crust taken off in pieces, placed on

on the Top, serve it up hot for a Course. Pyes with dry Cod and Stock-fish are made the same way.

A Pye with soft Roes of Carps.

BLanch your soft Roes, put them in cold Water, take them out to drain. Then lay an Abbess of Puff-paste in a Baking-pan, put over it a Stuffing made with Carps, or other Fish, or else minc'd Meat; place your soft Roes over it with Mushrooms and Truffles; season them with Pepper, Salt, and a Bunch of Sweet-herbs; lay over them some Butter with Slices of Bacon; cover your Pye with another Abbess, adorn it, colour it with Eggs, and send it to the Oven. When bak'd, take it out, open it, take off the Fat with the Slices of Bacon, put in it a Ragout of Crayfish Tails and Mushrooms, and serve it up hot for a Course.

An Oyster Pye.

BLanch some large Oysters in their own Liquor, then put them in cold Water, and take them out to drain. Lay an Abbess of fine Paste in a Baking-pan, put over it a Lump of Butter rolled in Flower, and season'd with Pepper, Salt, Sweet-herbs, fine Spice, Parsley, Chibbol, and Mushrooms cut small; squeeze your Oysters, to take out their Liquor; put them in your Pye; lay over them more Butter roll'd and season'd as before; add to it Mushrooms cut in Slices, and Truffles if you have

have any ; cover your Pye with another Abbeſs, adorn it, colour it with Eggs, ſend it to the Oven. When baked, take it out, open it, take off the Fat, put in it a minc'd Sauce ; ſerve it up hot for a Courſe.

Another Oyster Pye, the Dutch Way.

TAKE ſome large Oysters : lay in your Baking-pan an Abbeſs of fine Paſte, and put over it ſome Butter with rasp'd Cruſts of Bread and Parsley cut ſmall ; make over it a Laying of Oysters, put more Butter with Cruſts and Parsley as before, then make a ſecond Laying of Oysters ; and do the ſame as before : cover your Pye with another Abbeſs, colour it with Eggs, ſend it to the Oven. When bak'd, diſh it up immediately, without taking off either the Upper-cruſt or the Fat ; add only to it a Lemon-juice, ſerve it up hot for a Courſe.

Muscle Pye.

CLEAN the Muſcles, waſh them in ſeveral Waters, put them in a Stew-pan over the Fire to open them ; take them out dry, and make your Pye with them the ſame way as the Oyster Pye before mention'd.

An Egg Pye.

LET your Eggs be hard boil'd, cut them in Slices. Make a Sauce like that mention'd in the Article of Salt-Cod Pye : put your Eggs
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into it, and let it be cold. Do the rest as said
in the Article of the Cod Pye.

CHAP. II.

*Of Pyes either hot or cold, with Fish,
Fowls, Butchers Meat, and Venison
Pastry.*

HOT FISH PYES.

Carp Pye.

SCALE and gut some Carps, lard them with
long Bits of Eel well seasoned, then form
the Pye with the usual Paste, made as directed
in the Chapter of hot Flesh Pyes, which is pro-
per enough for all sorts of Fish Pyes. The Bot-
tom and Sides of the Pye being made, put
the Stuffing of a Carp, made as follows, in the
bottom. Take the Flesh of one or two
Carps, Pikes, or Eels: but if these three sorts
of Fish are mixed together, your Stuffing will
be the more delicate. Add some Bread-crumb
boiled in Milk, some Mushrooms, Truffles,
(if you have any) Parsley, Chibbols and Shal-
lots. The whole being well minc'd together,
put in some Butter more or less, according to
the quantity of your Stuffing. When your
Pye is made of Carp, about six ounces of But-
ter will be sufficient. Season your Stuffing
with Salt, Pepper, Sweet-herbs, and all sorts
of Spices, and pound it with Yolks of Eggs.
Then

Then put your Stuffing in the bottom of your Pye, as before. You may make use of this Stuffing for Patty-pattees, and for all sorts of Pyes with Fish: when the bottom of your Pye is covered with this Stuffing, place your larded Carps in it, with Mushrooms, Truffles, and Morilles, if you have any; season the whole with Salt, Pepper, Sweet-herbs, and fine Spice. Then make a Laying of Butter, and cover it with some of the aforesaid Paste; finish the Pye, in setting it off with Ornaments, as Roses, Tulips, Flower-de-Lis, &c. This being done, rub it with beaten Yolks of Eggs, and keep it in the Oven for two hours. When bak'd, open it, and take off the Fat, and put in it either some Cullis, or a minc'd Sauce, with the Juice of a Lemon, and serve it up hot. See the way of making this Cullis in the Chapter of Cullis, and that of making the minced Sauce, in the Chapter of Sauces.

Pike Pye.

YOUR Pikes being ordered after the same manner with the Carps, cut them into bits; but if they are small, leave them whole, and lard them with Eels. Proceed in every thing as directed in the Article of Carps, and using the same Cullis or Sauce. You may likewise put in your Pye a Ragoût made with soft Roes of Carps, Artichoke-bottoms and Mushrooms, or a good Ragoût of Oysters; or you may use both these Ragoûts for the Carp Pye.

You may likewise make this Pye with a white Sauce.

Hot Eel Pye.

YOUR Eels being skinn'd, clean'd and cut into bits, make your Pye as before, cover the bottom of it with a sort of Fish-stuffing call'd *Godiveau*: See the Chapter of Stuffings; and do the rest after the same manner with the Carp-Pye. When 'tis baked, put a small Ragoût of Mushrooms into it with soft Roes, and the Juice of a Lemon, and serve it up hot. You may make the Ragoût either with a white or a brown Sauce,

Hot Tench Pye.

YOUR Tenches being whitened in warm Water, and clean'd, cut them into bits, which you must place in your Pye, cover'd in the bottom with some Stuffing as before. Then put in some Mushrooms, Truffles, Parsley, Chibbols, Shallots, with a good Lump of Butter; and when your Pye is finish'd, put it in the Oven for an hour and a half. When bak'd, take off the Fat, and put in a good Fish Cullis, or a Ragoût of soft Roes and Mushrooms, with a white or a brown Sauce, and the Juice of a Lemon, and serve it up hot.

Hot

Hot Lamprey Pye.

YOUR Lampreys being order'd the same way as the Tenches, put in the bottoms of the Pyes some bits of good Butter, and then your Lampreys; Teasoning them, and proceeding in the same manner as directed for the Tench Pye. Your Pye being made, put a sweet, sour, or Pepper Sauce into it; and sticking it with Lemon, serve it up.

Hot Eel-Pout Pye.

ORDER your Eel-Pouts in the same manner with the Tenches, reserve their Livers to make a Ragoût with them, together with some soft Roes, to be put into your Pye; in the bottom of which you put some good Butter dip'd in fine Flower, with Mushrooms, Truffles, Parsley, Chibbols and Shallots; and having seasoned it, place your Eel-Pouts in it, cover them top and bottom alike, put some Butter over them. Do the rest as directed for the Tench Pye; and when bak'd, put in it the Ragoût of Livers, soft Roes, and Cray-fish Tails, if you have any, and the Juice of a Lemon: serve it up hot.

Hot Trout Pye.

YOUR Trouts being gutted and larded with Eels and Anchovies, cut off their Heads and the Ends of their Tails. Stuff them with Stuffing made of some of the Flesh, Mushrooms, Truffles, Parsley, and Chibbols;

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the whole seasoned and minc'd together. And your Pye prepared, put your Trouts in with some fresh Butter both over and under them; bake it more or less, according to the bigness of your Trouts. When done, take off the Fat, put in a Ragoût of Cray-fish, with the Juice of a Lemon: and serve it up hot.

Hot Roach Pye.

TAKE some Roaches, more or less, according to the bigness of your Pye, gut them (reserving their Livers) and cut off their Heads. Then make your Pye, and put some good Butter in the bottom, or a Hash made with two Roaches, some Truffles, Mushrooms, Parsley, Chibbols well seasoned, and minced together. Then place your Roaches in it, put some Stuffing between them, and season them, cover the whole with fresh Butter, close your Pye with Paste, let it bake about an hour and a half; then pound the Livers of your Roaches with an Anchovy, mix them with Cullis of Cray-fish, or other Cullis; strain the whole through a Sieve. Let it be high relished, and keep it warm on hot Cinders. When the Pye is ready, take off the Fat, and put in your Cullis with the Juice of a Lemon; serve it up hot for a Course.

A Pye with the Jawl of a Salmon.

TAKE a Jowl of Salmon, cleanse and lard it with Eel and Anchovies; make your Pye oval, and with a Paste not so fine as that be-

before. Then put a Laying of fresh Butter in the bottom: season and place the Jowl over it; season and cover it with the same sort of Butter, and then with Paste. Let it bake for five hours; but when half done, take it out, put in it some Cullis of Fish and Anchovies through a Funnel; then put it in the Oven again; and when done, serve it up either hot or cold: if you serve it up hot, put a Ragoût of Cray-fish in it with the Juice of a Lemon.

*A Hot Pye with a Jowl of Salmon for
Flesh Days.*

TAKE a Jowl of Salmon, and cut it close to the Fins, clean and lard it with middling Bacon and Ham, seasoned separately; make your Pye as said in the preceding Article and with the same Paste; put in the bottom a Laying of Bacon pounded, scrap'd and seasoned: then put the Jowl of Salmon upon it, seasoning the top and bottom alike: then cover it with pounded Bacon, fresh Butter, and Slices of Bacon, and then with Paste. Let it bake as long as the Pye; and when half done, put in it a about Pint of thin Essence of Ham and Veal, then put it again in the Oven: serve it up either cold or hot. If you serve it hot, put in it a Ragoût of fat Livers, Mushrooms and Truffles, or a Ragoût of Cray-fish.

A Hot Sturgeon Pye.

TAKE some Sturgeon, more or less, according to the Bigness of the Pye you design to make; cut it into bits the thickness of three

fingers, lard it with Eel and Anchovies. Make your Pye with some pretty fine Paste, cover the bottom with fresh Butter season'd, put in your Sturgeon season'd top and bottom alike, and cover it with fresh Butter. Add, if you will, some Mushrooms, or Truffles, cut in bits. Cover it with Paste, let it bake about three hours; and when done, take off the Fat, and put in a Cullis of Cray-fish, or other Cullis that is relishing.

The Tunny Pye is to be made after the same manner.

A Hot Turbot Pye.

MAKE your Pye with fine Paste, the Sides pretty low; put some fresh Butter in the bottom season'd with Salt, Pepper, and fine Spice: Then put in your Turbot larded with Anchovies; if you think fit, season it, and cover it with fresh Butter. Your Pye being made, put it in the Oven for a little while; when done, take off the Fat, and put in a Ragoût of Craw-fish, Mushrooms and Truffles, with the Juice of a Lemon, and serve it up hot.

Hot Eel-Pout Pye.

THIS Pye is to be made very near in the same manner as the last; but in this you cleanse your Pouts of the Mud, put a Bunch made with Parsley, Chibbols, and all sorts of Sweet-herbs in the Pye; and when done, put in a Ragoût of soft Roes, with the Juice of a Lemon,

Lemon, or some Verjuice, which is very proper for Fish.

A Hot Sole Pye.

YOUR Soles being scalded, let them be half fry'd, and cut them into long Slices. Make your Pye with the finest Paste, put in the bottom a small Hash, made of the Flesh of Eels or Carps, as mentioned in the first Article of this Chapter. Place over the Hash your Slices of Soles season'd and cover'd with fresh Butter; and when finished, put it in the Oven, but it must not continue long in it. When done, take off the Fat, and put in a small Ragoût made with Mushrooms, Truffles, and soft Roes, (if you have any) squeezing into it the Juice of a Lemon. You may, before you close your Pye, put four Grapes into it, if the Season permits.

A Hot Sea-Duck Pye.

TRUSS your Sea-Ducks as you do other Ducks for Pyes mention'd before, lard them with Eels, cut them in four, or leave them whole. Make your Pye with your ordinary Paste; put in the bottom some Fish-stuffing, with which you likewise fill your Sea-Ducks, when they are not cut in pieces. Then place the Sea-Ducks in it, with Mushrooms, Truffles, Parsley, Chibbols, Shallots, a Clove of Garlick, Salt, Sweet-herbs, and good Butter. When your Pye is clos'd, keep it in the Oven for six hours; and when enough, take off

off the Fat, and put in a high relished Ragout, made of Mushrooms, Truffles, Artichoke-bottoms, and soft Roes. This Pye is to be serv'd up hot; but if you serve it up cold, you must take it out of the Oven, and when half done, pour in it, through a Funnel, a good Sauce made of shred Anchovies, and then put it in the Oven again. You may also at first put in some Truffles, either whole or cut small.

The Sea-Duck Pye with Meat or Gravey, either hot or cold, is to be made after the same manner as the Duck Pye.

FISH PYES to be serv'd up Cold.

A Salmon Pye.

TAKE a Quantity of Salmon according to the bigness of your Pye, and make it after the same manner as directed in the Article of hot Salmon Pyes. Make your Pye with good Paste, put in the bottom some Stuffing, and your Salmon over it; sometimes you may lard your Salmon with Eels and Anchovies, and make use of Butter and Slices of Lemon; at another time you may lard it with long bits of Ham cut very thin, covering it with Slices of Bacon, and garnishing your Pye with pounded Bacon. Bake your Pye after the usual way, and when done, serve it up cold for a dainty Dish.

A Cold Sturgeon Pye.

THIS Pye is to be made like the last ; lard your Fish with Bacon and Ham, and add Slices of Veal, Bacon, Ham, and pounded Bacon : season it as the last Pye, and put some Truffles in it, (if you have any.) At another time your Sturgeon may be larded with Eel ; and instead of Bacon, you make use of Butter. This Pye is served up cold for a dainty Dish.

A Cold Pye with Salmon-Trout.

GUT your Trouts, cut off the Heads and Tails, lard'em with thin bits of Bacon and Ham ; and at another time with Eels and Anchovies, season'd as usual. If you make your Pye deep, you may put some Truffles cut small into it ; and if made with a low Border, cover the bottom of it with a little Stuffing : after which you place in it your Salmon-Trouts, using Bacon cut in Slices, and pounded Bacon with Meat, or Butter and Slices of Lemon with Fish. Let this Pye be in the Oven, as long as the hot Trout Pye ; serve it up cold for a dainty Dish.

A Cold Carp Pye.

THES E Carps are to be ordered as those for the Hot Carp Pye ; make your Paste a little thicker, if you make your Pye with a high Border ; put the same Ingredients in it
that

that are mentioned in the foregoing Article, and serve it up after the same manner.

A Cold Eel Pye.

YOUR Eels being skinn'd and order'd, make your Pye deep, or with a low Border, as you think fit, and proceed with the rest as in the two foregoing Articles.

A Cold Pike Pye.

YOUR Pike being scalded and cleaned, make your Pye in the same manner with those of Trouts, Carps and Eels: serve it up likewise cold for a dainty Dish.

A Cold Pye made with several sorts of Fish, with a Fillet round it.

MAKE relishing Stuffing with Carps, Pikes and Eels; and make your Pye with fine Paste, and a low Border. Put in the bottom of it a Laying of the Stuffing, moistened with the Blood of your Fish, over which you place some long Slices of Eels and Anchovies, which you cover with a second Laying of Stuffing; and so you proceed in the same order, till your Pye is fill'd up. After which, put some Butter all over it, and cover it. When bak'd, serve it up cold.

A Venison Pasty.

BONE your Venison, lard it with thick Bacon, pickle it pretty well, at least a whole Day. After which, let it be drain'd in a Napkin. Then make your Pye with some thick Paste in what shape you please, and cover the bottom either with a Stuffing, (if you have any) or with Bacon and Beef-suet pounded together; season it, then place your Meat likewise season'd as it should be: add some Bay-leaves, Sweet Basil, and fine Spice; and over them some Butter, or Bacon with Beef-suet pounded together: cover the whole with Slices of Bacon, and cover your Pye; let it bake about five hours. When done, serve it up cold for a dainty Dish.

A Cold Hare or Rabbit Pye, boned or unboned.

BONE your Hares or Rabbits, without cutting them in pieces: but if you will not bone them, flatten them, and break all the Bones; then lard them with long and thin bits of Bacon, and let them continue in Pickle for two hours. Then drain them; pound their Livers with some Bacon, put them in the bottom of your Pye, which you may make of what shape you please. Over the pounded Bacon and Livers, put your Meat, season'd on both sides, and put over it some Bay-leaves, Sweet Basil, and Slices of Bacon, as in the precedent Article. And your
Pye

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Pye being covered with its Lid, let it bake for two or three hours, more or less, according as your Meat is either Old or Young. When done, and cold, serve it up for a dainty Dish.

A Cold Pye made with Hares, Rabbits, and a Fillet of Beef, with a Fillet round it.

YOUR Hares and Rabbits being skinn'd and drawn, mince their Flesh together with some of a Fillet of Beef, some Bacon, the Fat of Veal, and Beef-suet; season the whole with Salt, Pepper, fine Spices, Sweet-herbs cut small, a Clove of Garlick, and some Parsley, Chibbols, Shallots, Truffles and Mushrooms shred. The whole being minc'd and mixt together, put some Cullis to thicken it. Then cut some Bacon and Ham in long Slices some Pistachos, or small pickled Cucumbers, cut the same way. This being done, make your Under-crust, over which put a Laying of your Stuffing, round or square according to the shape you give your Pye. Then place the Slices of Ham, Bacon, and the Pistachos, or Cucumbers, in the same manner, as over a Galantine. Then make a second Laying of Stuffing, and again one of Ham, Bacon, and Pistachos, or Cucumbers; and so proceed in the same order till your Pye is filled up. Then put pounded Bacon, or Butter, with Bay-leaves over all, and cover it with Slices of Bacon. Then put on the Lid of the Pye, which you may make in what shape you please. Those Pyes are seldom made deep, but being
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apt to swell, you must take care not to croud them with your Meat. Let your Pye bake about five hours, if it be a large one. When done, and cold, serve it up for a dainty Dish.

A Cold Pye of Partridges, either Young or Old.

TAKE some Partridges, either young or Old, truss them, beat their Breasts flat, broil them a little on burning Charcoal. Get some Bacon cut in long and thin bits, to lard your Partridges both top and bottom. Make a Stuffing with their Livers and some pounded Bacon season'd, to stuff your Partridges. Your Pye being made deep or otherwise, put some Stuffing in the bottom of it; and then place your Partridges in it, seasoning them both over and under; moistening them either with pounded Bacon, or with Butter, or both. This Mixture is very proper for all sorts of cold Pyes. Then put in some Bay-leaves and Sweet Basil, and green Truffles, if you have any; cover the whole with Slices of Bacon. This done, put the Lid on your Pye, let it bake for three or four hours, more or less, according as the Partridges prove to be young or old: and when your Pye is done, and cold, serve it up for a dainty Dish.

A Cold Pye with red Partridges.

THIS is to be made after the same manner as the preceding one.

A

A Cold Partridge Pye.

THIS is likewise to be made after the same manner as that before, only you put some Slices of Veal both over and under your Partridges, and some Truffles in your Pye; which being done, and cold, serve it up for a dainty Dish.

A Woodcock Pye served up cold.

YOUR Woodcocks are ordered after the same manner with the Partridges, and the Pye the same way as that of Partridges; only in the Woodcock Pye you mince the Livers and the Bowels with some pounded Bacon, to stuff the Woodcocks, and to put some in the bottom of your Pye.

The young Woodcock Pye is made after the same manner.

A Cold Pye with Plovers and Lapwings.

THIS is to be made and served up after the same manner as that of Partridges.

*COLD PYES with Butchers Meat and Fowls.**A Cold Ham Pye.*

TAKE a Ham, clean it, take off the Skin, dip it in lukewarm Water seven or eight hours. Take some fine Flower, more or less, according to the bigness of the Pye you design to make, and about a pound of Butter, with five or six Yolks of Eggs; wet your Flower
with

with warm Water, and make your Paste very thick, and whilst it is still warm : for if you let your Paste be cold, it will be very difficult to handle it, because it will break. Your Pye being made, cover the bottom with Slices of Beef; put your Ham upon them, and season the whole with all sorts of Spice and Sweet-herbs, pounded and mixt together. Moisten your Pye with pounded Bacon, and cover your Meat with Slices of Bacon. Then put on your Pye-Lid, on which you set what Ornaments you please ; and keep it in the Oven for twelve hours at least. When half done, put in two Glasses of Brandy, or Sack : and when bak'd, take out all the Liquor, to prevent its breaking. Your Pye being almost cold, put the Liquor in again ; and if the Liquor don't cover the Slices of Bacon, add more to it. When it is cold, serve it up for a dainty Dish.

At another time you may let your Ham be half done, between Slices of Bacon and Veal, with Fire both over and under : but the Paste must be finer than that before mentioned, and your Pye will look better, and be sooner bak'd.

A Cold Ham Pye dress'd in a Dish.

TAKE a Ham unsalted, and boiled as if it were to be served for a dainty Dish. Then with some ordinary Paste, make a pretty thick Border round the Edge of a Dish, the bottom of which you cover with Ingredients proper to the Palate of your Master. Then

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put in your Ham, over it some Crumbs of Bread and minc'd Parsley mixt together, and put it in the Oven. The Crumbs of Bread being pretty brown, put a Sheet of Paper over it: and when you think the Paste is bak'd enough, take it out and let it be cold; then serve it up for a dainty Dish. A Ham already dress'd, may be dress'd for a Change after the same manner.

A cold Pye, either with a Fillet of Veal, a Fillet of Beef, or a Leg of Mutton.

BONE a Fillet of Veal, beat it flat with a Rolling-pin, and lard it with Bacon; make your Pye either deep or shallow, place your Meat in it well season'd; moisten your Pye either with Butter, Beef-suet, or the Fat of Veal and pounded Bacon; add Bay-leaves and sweet Basil; and cover the whole with Slices of Bacon. Then put on the Lid, keep the Pye in the Oven for four or five hours. When done, and cold, serve it up for a dainty Dish. The Pye with a Fillet of Beef, or a Leg of Mutton, is ordered after the same manner.

A Cold Pye, either with Fat Pullets, Chicken or Pigeons.

TAKE some fat Pullets, Chicken, or Pigeons, draw and truss them as for boiling. Then beat their Breasts flat, broil them a little on burning Charcoal, and lard them thick with Bacon season'd. Do the rest as said in the preceding Article: Keep your Pye in the Oven for three hours, more or less, according

according to the quantity and quality of your Fowls. And when done, and cold, serve up your Pye for a dainty Dish.

A Cold Pye with young Turkeys.

OR D E R, and serve up this Pye after the same manner as that before.

C H A P. III.

Of Hot Pyes made with the Whites of Fowls.

Pye (à la Royale.)

GE T the best Leg of Mutton you can get, and bone it, take off all the Fat. Then take three or four Partridges, pick, draw and truss them. Then get two Fillets of Beef, take off the Skin, Sinews, and cut them in pieces. Then lard with thick Bacon, and Ham seasoned, your Leg of Mutton, the Partridges, and the Fillets of Beef, cut or clip your Ham and Bacon close to the Flesh, so that neither one nor the other appears. After which you'll mince the clipped Bacon and Ham, with a bit of Bacon; pound the whole together. Get ready some Paste for short Crust, which you'll mix with warm Water: then make your Pye deep in what shape you please, put in the bottom of it some pounded Bacon, and then place the Leg of Mutton in the middle, and the Partridges and the Fillets of Beef

round it, with a Nut of Ham cut in four or six. Season your Pye with Salt, Pepper, Sweet-herbs, fine Spice, and Truffles, if you have any, with some pounded Bacon and good Butter, and lay over the whole with Slices of Veal and Bacon. Then cover your Pye with your Paste, and you'll shape it as well as possible, with Flower-de-Luce, or other Coats of Arms. Then colour it with beaten Eggs, and let it be baked during eight hours. Then take it out, cut it open, take out the Slices of Bacon and Veal, take off the Fat, dish it up either with a minc'd Sauce, or some Essence of Ham, and a Lemon-juice, and serve it up hot for a large Course.

A Pye with a Buttock of Beef.

TAKE a Buttock of Beef, and bone it, take off the Fat, lard it with thick Bacon, and Ham well seasoned, and a little Garlick. After which, make your Pye deep in a round or oval Shape, with a Paste for short Crust, and lay in the bottom of it Bacon, being first minc'd, and then pounded; season it with Salt, Pepper, Sweet-herbs, fine Spice, Truffles, Mushrooms, Parsley, and Chibbol. Then put in it your Buttock of Beef, season'd with Salt, Pepper, Sweet-herbs, fine Spice, and a little Garlick; lay over it green Truffles if you have any, and Mushrooms, fresh or dry, according to the Season. Lay over the whole either some pounded Bacon as put in the bottom, or good Butter,

Butter, and some Slices of Veal, Ham, and Bacon; doing the rest as is said before. Let your Pye bake about ten hours. Being baked, open it, and take out the Slices of Veal, Ham, and Bacon, and take off the Fat. Dish it up, putting in it either some Essence of Ham, with the Juice of a Lemon, or a minced Sauce, or an Anchovy-sauce: serve it up hot for a large Course, or for a Remove. You may likewise serve it up cold.

A Pye with a Leg of Veal, or Mutton, is made after the same manner.

A Roasted Pye.

GET a Leg of Mutton, take off the Fat, and bone it all to the Knuckle; let the Leg be as whole as possible. Then cut some Ham and Bacon in Slices, and season those of Bacon with Salt, Pepper, Sweet-herbs and fine Spice: lard therewith your Leg handsomely as you can, and season it with the aforesaid things and with Rocamboles. Lay your Leg on a Dresser, and put over it half a dozen little young Pigeons, some Truffles, and some Mushrooms, the whole well seasoned, and a little minc'd Meat. After which you'll sew it up with Pack-thread, giving it its first shape. Then with Slices of Bacon round it, spit it, let it be above half roasted. Put four handfuls of fine Flower on your Dresser, make a hollow in the middle, put in it about half a Spoonful of grated Salt, two or three Yolks of Eggs, a Lump of Hog's Lard, and a Lump

of Butter. You'll mix your Paste with fresh Water, taking care not to make it too thin, roll it for an Abbeſs. Then take off your Leg of Mutton from the Fire, but not from the Spit, and put it on your Abbeſs; take off the Pack-thread, and wrap up the ſaid Leg in your Abbeſs, let the Pack, your Leg is ſew'd up in, come forth, that you may the eaſier take it off. Your Paste being wrought very close, wrap it up in five or ſix Sheets of Paper rubbed with Hog's Lard, and put the Spit on to roast your Leg till done. Then take it off: take off the Paper, and diſh it up. Take off the Pack-thread round your Leg of Mutton as dexterouſly as poſſible, without breaking the Cruſt of the Pye, and pour ſome Eſſence of Ham into your Pye through the hole occaſioned by the Spit. Serve it up hot either for a Courſe or for a Remove. You may make roasted Pyes after the ſame manner, with any ſort of Fowls; you muſt not bone them, but lard them with Bacon and Ham. And when half roasted, put round them ſome minc'd Meat before you put them into Paste. Serve them up after the ſame manner as the aforeſaid Pye.

The Manner of making Paste for all sorts of Venison Pasties, and for Pyes made with the White of Fowls, or Butchers Meat.

TAKE two pounds and a half of fine Flower, three quarters of a pound of good Butter, about half a Spoonful of grated Salt, and a couple of Eggs; moisten it so as to make it a little firm, take care to moisten it now and then, not to handle it too dry. If your Paste is firm, you raise it the more easily; and your Paste does not require so much handling in Summer as in Winter.

A Hot Pye with young Partridges.

DR A W your young Partridges, and truss them as for boiling. Then pound their Livers with Bacon, Parsley, Chibbol and Shallots; season it with Salt, Pepper, and sweet Spice, with Truffles or Mushrooms cut small. This done, form your Pye, put in the bottom your Stuffing, place over your Partridges; putting in your Pye some Mushrooms, Truffles, Parsley, Chibbol, or Shallots, and season it with Salt, Pepper, and Sweet-Spice. You'll put over these things some Butter or pounded Bacon, to moisten your Pye with. Put over them Slices of Bacon, and then close your Pye, which you must keep in the Oven during two hours; but should your Partridges be old, they would require four hours baking. Your Pye being

taken out, take off the Fat presently, lest it spoil the rest. You may put in your Pye, Cullis of Partridges, or Essence of Ham, with a Lemon-juice ; serve it up hot.

A Hot Pye with Woodcocks.

YOUR Woodcocks are to be ordered like the Partridges before, with the same Stuffing and Seasoning ; but mince all the Entrails of your Woodcocks, and your Pye is form'd and baked the same as that of the Partridges before : and when ready, you put in it some Cullis of Woodcocks, or good Essence.

The Pye with young Woodcocks is made the same way.

A Hot Pye with Plovers.

THIS Pye is made as that of Partridges, and baked about an hour and a half. When ready, you'll put in it some Essence or a minc'd Sauce, and serve it up hot.

A Hot Pye with young Rabbits.

YOUR Rabbits being skinn'd, draw them, cut them in seven or eight pieces. Make with their Livers and some pounded Bacon, a Stuffing seasoned with Parsley, Chibbol, and fine Spice. Your Pye being form'd, do the rest as said about the Partridges, and let it be bak'd during two hours ; but if the Rabbits are old, bake it during four hours. When done, put in it either Cullis of Rabbits, or a minc'd Sauce, or an Essence ; serve it up hot.

A Hot Pye with Pheasants.

YOUR Pheasants are order'd, and this Pye made with the same Ingredients, as is said about the Partridges; but instead of a Stuffing, put pounded Bacon in the bottom of your Pye, which is to be bak'd more or less, according to your Pheasants being either young or old; and is serv'd up hot with Essence of Ham, or an *Italian Sauce*.

A Pye with Fillets of Leverets, or Hares, with Blood.

TAKE the Fillets of Leverets, or Hares, make a Stuffing with their Livers, their Blood, and some pounded Bacon, with the usual Seasoning. Your Pye and the rest is made, as with the other Pyes, putting in it, when baked, a minc'd Sauce, or an Essence. Take the Blood of Fowls, put it in a Stew-pan, over the Fire, but don't let it boil, and squeeze in it a Lemon-juice. Let this Cullis be relishing, and put it in your Pye; serve it up hot.

All sorts of Pyes made with Blood, are order'd in the same manner.

A Duck Pye with Savoys, Cabbage, &c.

YOUR Ducks being sing'd, and pick'd, draw them, and truss them as for boiling. Then put in the bottom of your Pye their Liver pounded with Bacon, over which you place your Ducks cut in four, with blanch'd
Savoys

Savoys or Cabbage, middling Bacon, and Sausages. Season your Pye with Parsley, Chibbol, Salt, and Spice, moisten it with Butter or pounded Bacon. When clos'd, keep it in the Oven three or four hours; and being bak'd, take off the Fat, put in it some good Essence, with a Lemon-juice; serve it up hot. This Pye being made without Savoys or Cabbage, you need not cut your Ducks in four.

A Pye the Italian way.

MAKE your Pye five or six Inches deep, with a Paste for a short Crust. Make in the inside four Partitions as high as the Border, and thick enough to hinder the different Sauces from intermixing. Put some Quails in one of these Partitions; some Snipes in the second; some young Pigeons in the third; and some Ortolans in the fourth. Make for each sort of Mear, a Stuffing agreeable to its Taste. As for the Quails, Pigeons, and Ortolans, make a fine Ragoût with Sweet-breads, Cocks-Combs, Mushrooms, fresh Truffles, if you have any, and forced Meat-balls, the Stuffing prepared for them; and with some of them the following *Italian* Cullis, viz. Take a Fillet of Veal, cut it in slices, put them in a Stew-pan with five or six Slices of Ham, one or two Onions, and some Cloves. Then stew these things on a slow Fire; and the Gravey of the Veal being extracted, moisten them with good Broth, let it be a doing with a slow Fire. After which, get a Capon half roasted, the White of
which

which take without the Skin; likewise take half a quarter of a pound of Pine-Apples, with some Crumbs of Bread dip'd in Cream; pound the whole together in a Mortar. Your Gravey being made, put in it all your pounded Ingredients, after having taken out your Meat: let your Sauce be short, to stew your Cullis in. As for Woodcocks, Snipes, and young Partridges, make a Cullis of Veal and Ham, putting in it two or three Spoonfuls of Oil, three or four Anchovies: and your Cullis being ready done, strain it off, then put it in a Stew-pan with Capers, pickled Cucumbers, Artichoke-bottoms, Sweet-breads, Cockscombs, Balls of forc'd Meat, and Mushrooms. Let it all be done together, and put in your Pye, in serving it up.

A Mascaronis Pye, the Italian way.

BOIL your Mascaronis with a good fat Pullet in some very good Broth: and when done, let them be cold. Then take four or six Pigeons boned, farce them with some very fine minc'd Meat, with Slices of Bacon round them; then put them in a Kettle, line the bottom of the same with Slices of Bacon and Veal; season the whole, putting to it a Stick of Cinnamon. Then boil some Milk, which you strain through a Sieve, and pour over your Pigeons. Let them be stew'd over a slow Fire, and when almost done, take them out. Form your Pye deep, pound together some Beef-Marrow, a little fresh Butter, and
three

three Ounces of Parmesan, mixed with some pounded Cinnamon. Make a Laying of this Stuffing in the bottom of your Pye, with Mascaronis over it, then place in it your Pigeons, over which you lay other Mascaronis and more of your Stuffing. Make your Cullis with the White of a Capon, and some Parmesan: let it be relishing.

The same Pye may be made likewise with Capons, fat Pullets, and Quails.

A Mascaronis Pye in Meager.

BOIL your Mascaronis in Water with a little Salt. When boil'd, drain them, and let them be cold. Take as much Parmesan as you please, pound it and mix it with good Cream. Your Pye being form'd and pretty deep, put in the bottom of it a Laying of fresh Butter, then a Laying of Mascaronis, over which you put five or six Spoonfuls of your Parmesan in Cream, strow it with pounded Cinnamon. Do the same over and over again, till your Pye is filled up.

Paste (au vent) us'd in Summer.

TAKE about a pound and a half of fine Flower, put in it the White of four Eggs, and a bit of Butter of the bigness of an Egg, with some fine Salt: moisten your Paste, but not too much, because it must be light. And when rolled very thin, cut it into several Slices: then get a Silver Dish, or a Baking-pan the bigness of the Tart you will make, which
you

you rub with Butter. Take one of the Slices roll'd round and thin, then make it with your Hand as thin as Paper, put it in your Dish or Pan; and so on, putting one Slice over another to the number of five or six, rubbing each of them with Butter. Then lay over it the sweet Meat you think proper; rub the Border of your Paste, with the Yolks of Eggs; after lay as many Abbeſſes over your Sweet-meat as are under, rubbing them with Butter the ſame. In ſhaping and cutting the Borders, round your Tart with a hot Knife. Inſtead of Sweet-meat, you may make uſe of Bacon, Beef-ſuet, Oil, &c.

A Hot Goose Pye.

YOUR Geese are order'd the ſame as Ducks. Cut 'em in four, or leave them whole, and put 'em in your Pye with Sauſages and Cheſnuts, with a Seasoning accordingly; doing the reſt as is ſaid of Duck-Pyes. When green Geese are in ſeaſon, you may put in your Pye green Peaſe-Purrey inſtead of Eſſence; ſerve it up hot.

A Hot Chicken Pye.

YOU order your Chickens as for a Fricaffée; form your Pye deep, and lay in the bottom of it a ſort of minc'd Meat call'd Godiveau. Then place in it your Chickens, with Artichoke-bottoms, Muſhrooms, Truffles, Parsley, Chibbols, Salt, Pepper, and Allſpice; moiſten it with Butter, and lay
over

over Slices of Bacon. Then close your Pye, and let it be baked during two hours, more or less, according to its bulk. When baked, take off the Fat, putting into it either Essence or white Cullis, with a Lemon-juice; serve it up hot.

You may prepare your Pye without cutting the Chickens, but then you truss them as for boiling; squeeze them flat. Chicken Pyes may also be made with Oysters, after the same manner as said hereafter.

A Pullet Pye with Oysters.

TAKE fat Pullets, truss them as for boiling, get ready a Ragout of Oysters, to put it in the inside of your Pullet. Your Paste being form'd, fill the bottom of it with a sort of minc'd Meat call'd Godiveau, over which you place your Pullets; seasoning it, and doing the rest as in the foregoing Article. When baked, take off the Fat, and put in it a Ragout of Oysters, either white or brown, and serve it up hot.

A Hot Pye with Squabs or Young Pigeons.

THEY being scalded, blanch'd and truss'd as for stewing, pound together some Bacon and Suet of Beef Kidneys: when pounded, you'll let it be melted, and be cold; moisten with it your Pye, both over and under. Which being form'd pretty deep, place in your Pigeons with Sweet-breads, Cock-combs, Mushrooms, Artichoke-bottoms, a little

little Parsley, Salt, and Pepper ; moisten it, and lay Slices of Bacon over them, let it be bak'd. When done, take off the Fat, putting in it some Essence of Ham, with a Lemon-Juice ; serve it up hot.

A Pigeon Pye with Lettices.

TRUSS your Pigeons as for boiling, blanch them a little, and having squeezed them flat, take blanch'd Lettices. Lay in the bottom of your Pye some Stuffing, over which you'll place your Pigeons and Lettices intermix'd, season'd as those before ; moisten them with Butter, and putting over some Slices of Bacon, let it be kept in the Oven during two hours and a half. Being baked, put in it some Essence of Ham, with a Lemon-juice ; and serve it up hot.

A Chicken Pye with Cream.

FORM your Pye, put in it your Chickens cut in four, with Mushrooms, Morilles, and Truffles, season'd the same as those before. When bak'd, put in it Cullis, *à la Reine*, with a Lemon-juice ; serve it up hot.

A Pye made with Oysters, the German way.

CUT a Hind-quarter of Lamb in pieces, and lard these with fine Bacon. Form your Pye with the ordinary Paste, and put in your Meat, and some pounded Bacon and Chibbol seasoned : let it bake during three hours ;

hours ; and being ready, put in a Ragout of Oysters.

A Pye with Slices of Beef and Veal, and Blood.

GET a Glass full of Blood, either of Hogs or Fowls, lard your Slices of Beef and Veal with fine Ham and Bacon, and dip them in this Blood. Make a Stuffing with some Flesh of Chickens, Partridges and Veal, minc'd with Bacon, Marrow, a little Calves Fat, some Parsley and Chibbol, a Clove of Garlick, some Mushrooms and Truffles ; put in it your Blood. Your Pye being deep, put in the bottom of it the half of your Stuffing, with the Slices over it ; put over this the rest of your Stuffing. Let it bake during six or seven hours ; when bak'd, put in it some Partridge Cullis, and a Lemon-juice.

A Hash Pye.

TAKE the Flesh of the Back of Hares, with a Nut of Mutton ; mince it with some good Marrow and Bacon, a little Calves Fat, a few Mushrooms, season it with Allspice, and Sweet-herbs. Form your Pye, put in it your Stuffing, laying over the same some Slices of Bacon. Let it bake during two hours ; and when bak'd, take off the Fat, put in it a Cullis of Partridge, or the Juice of a Lemon.

*A Hot Pye made with a sort of Hash call'd
Godiveau.*

THIS Pye is to be made with a Paste a little finer than those before; yet it must support itself. Take a pound of Veal, three quarters of a pound of Beef-suet, and a bit of Bacon, mince all this as small as possible, and season it with Parsley, Chibbol, Shallots, Salt, Pepper, and All-spice. Being minc'd, put in it a couple of Eggs, and a little fine Flower, and pound it; temper it with Milk or Cream. This done, cover the bottom of your Pye with some of your Hash, put over this Sweet-breads, fat Livers, Mushrooms, Truffles, Morilles, Cocks-combs, some small Balls made of your said Hash, Parsley, Chibbols, Shallots, &c. lay again Slices of Bacon over. This sort of Pyes are usually made oval, and the Cover is adorn'd with Variety of Cut-works, like that of Tarts, with Sweetmeat. Bake your Pye during about an hour and a half; when bak'd, take off the Fat, and put in some Essence, or a white Cullis, with a Lemon-juice; serve it up very hot.

A Chicken Pye with Italian Mascaronis.

MAKE your Pye of the ordinary Paste, and pretty deep. If you have not Chickens ready roasted, put some on the Spit to roast; which being done, cut them into pieces as for a Fricassée, and having cover'd the bottom of your Pye with some Stuffing, place them

them in it with Sweet-breads ready done, season it the same as that before. Then get some *Italian* Mascaronis ready boiled in Water, and when cold, put a Laying of them over your Chickens, then a laying of Parmesan, again another of Mascaronis, doing the same till your Pye be filled up. This done, put a bit of Butter, and a bit of Parmesan over it, and so cover your Pye. Being kept an hour and a half in the Oven, take it out, take off the Fat, put in it some good Essence with a Lemon-juice; serve it up hot.

A Hot Pye (à la Ciboulette.)

YOUR Pye being made two fingers depth, make a Stuffing with raw Veal, Beef-suet, and Bacon, season it after the same manner as the aforesaid Godiveau, put in it a pounded Beef-kidney, moisten it with a Spoonful of cold Essence, and the Juice of a Lemon: this Stuffing requires neither Eggs nor fine Flower, nor pounding. This Stuffing being made, fill your Pye with it, putting over it your Ciboulette, or Dog's Weed. Then cover your Pye, and keep it in the Oven during an hour and a half; then take it out, take off the Fat, and pour over it some Essence or white Cullis, with a Lemon-juice.

This Pye may likewise be made with a Paste for a short Crust, in an Abbess cut fashionably on the top and round it.

A hot Pye en Croustade.

THIS Pye is usually made with the finest Paste for short Crust, and filled up with Ribs either of Veal or Mutton. These Ribs being nicely cut, make an Abbess, put over it some Stuffing, over which you place your Ribs with Mushrooms, Truffles, Parsley, Chibbols, and Shallots; season it as usual, moisten it with Butter, or pounded Bacon; and cover it with Slices of Bacon. This done, with another Abbess over it, fashion it round with your Knife as you please. Bake it during four or five hours, and when done, take off the Fat, putting in it some good Essence, with a Lemon-juice; serve it up hot.

A hot Pye in a Stew-pan.

TAKE what sort of Meat you please, using the way of dressing it agreeable to the sort of Meat you chuse, according to the aforesaid Direction. This Pye is made thus, *viz.* Rub the inside of a Stew-pan with Hog's-Lard, put in it an Abbess made of your common Paste, and place here your Ingredients quite contrary to the way used with other Pyes; so you put in the bottom what was put on the top, and on the top what was in the bottom. Your Pye being ready done, turn it upside down into a Dish, and then every thing will be found in its place.

A hot Pye, with Ham.

TAKE a Ham, which you'll pare neatly, unfalt it, put it in a large Kettle, and when almost done, take it out, and let it be cold. Then make a deep Pye, with some good Paste, or otherwise make your Pye in a Dish, as said before. This done, shape your Ham round, or according to the shape of your Pye; and having taken off the Sward of your Ham, put it in your Pye, season your Ham both top and bottom with Pepper, Spice, Parsley, Chibbol, and some few Sweet-herbs cut small; moisten it with some pounded Bacon, putting some Slices of Bacon over it. Your Pye being cover'd, let it be bak'd more or less, according to the degrees of boiling given to your Ham. In serving up your Pye, put in it some good Essence, but very little Salt, and stick the Ham with Lemon-slices.

A hot Pye of larded Fricandos.

MAKE your Pye pretty deep, and let the Meat be higher than the Borders of your Pye, to give it a good shape. Cover the bottom of it with Slices of Veal and Ham; put in it a Bunch made with Parsley, Chibbol, a little Garlick, and some Sweet Basil: but before you serve it up, take out the Bunch, then place in it either a larded Nut of Veal sliced a little underneath, to make it relishing, or some larded Fricandos; season your Meat both top and bottom, cover it with one large
 Slice

Slice of Bacon, with scrap'd Bacon round. Then cover your Pye; let it be kept in the Oven during two hours and a half. When done, take off the Fat, and take away the Upper-Crust, and put over your Veal some thick and yellow Calf's and Ham Jelly; and pour round your Pye the remainder of the said Jelly mix'd with a Spoonful of Essence, and a Lemon-juice; serve it up hot.

You may make after the same manner a larded fat Pullet Pye, with a Ragoût in the Belly of it.

A hot Pye of Sheeps-Tongues.

PA'RE some Sheeps-Tongues, which you parboil and slit in two. Make your Pye of a moderate depth, and having covered the bottom of it, with a little of the Stuffing called Godiveau, you place the Sheeps-Tongues in it, with some Mushrooms, Parsley, Chibbols, and Shallots cut small; moisten it with a bit of Butter, and season it as is usual. You may likewise put in it Balls, as said here before. And your Pye being made, let it be bak'd during an hour and a half. Being done, put in it a little minc'd Sauce, or a thin Essence, with a Lemon-juice; serve it up hot.

Pyes, either with Calf or Neats-Tongues, are made after the same manner: but because Pyes with Neats-Tongues require a long while to be baked, you boil them in a Kettle, and then cut them in bits; or else being larded,

and stewed in a Braise, only you slit your Tongues in two.

A Dish of Baraquilles.

TO make this sort of Dish, you take a couple of Partridges, and a fat Pullet ready done, cut into Slices, get ready some Patty-pans, make a Stuffing as followeth. Take a bit of Bacon, a bit of Beef-suet, and a Calf's Udder, cut in small bits, season'd with Salt and Pepper, some Chibbol and Parsley, and some Sweet-herbs cut small. Blanch this in stirring it; when blanch'd, and cold, mince it on a Dreiser with Mushrooms and fine Spice; put an Abbess made with Puff-paste in the bottom of your Patty-pans, then put in Stuffing with another Abbess over it, colour it with Eggs, and let them be baked. Then cut some Mushrooms, green Truffles, and Sweet-breads into Slices; mix all this together, toss up about the half of your Slices with a bit of Butter, and a dust of fine Flower over it, moisten it with good Broth: this being done, let it stew slowly. Stew likewise in another Stewing-pan the other half left of your Slices, with a little Cullis, Gravey, and Essence. Now the half of the Slices of your Partridges, and fat Pullets are put in one of these Pans, and the other half into the other Stew-pan; let these Ragoûts be relishing, and when done, thicken the first with Yolks of Eggs, mix'd with a Lemon juice, some Parsley cut small, and a little Nutmeg: and if your other Ra-

gouit

goût is not thick enough, put in some Essence and Cullis. Then take the Patty-pans out of the Oven, and open every one of them to take out some of the Stuffing, place them in their Dish, filling them alternatively with your Ragoûts, *viz.* put in the first Patty-pan some of the white Ragoût, and so go round with the others. Lay over Slices of Pistachos, serve them up hot for a Course.

A large Baraquille.

MAKE use of the same Stuffing mention'd in the foregoing Article, take a Baking-pan as large as the Dish you design to take, cover the bottom of it with Puff-paste, fill it with your Stuffing, lay some small Strings cut out of your Paste, in a rounding manner, in the form of a Snail over it, colour it with Eggs, put the Baking-pan in the Oven. When your Baraquille is done, open it on the top, take out some of the Stuffing, fill it with some of your Ragoûts, either white or brown; but one sort only at a time, and squeezing in a Lemon-juice, cover your Baraquille with its Cover again; serve it up hot for a Course.

A Pye the Bavarian way.

MAKE some Paste for short Crust, putting in it as much Hog's-lard as Butter, and two Yolks of Eggs. Get some oval Patty-pans, the depth of three fingers, and five inches long, rub the inside with Hog's-lard. Then put an Abbess in the bottom, fill them

with the aforesaid Stuffing, and cover them with the same Paste, adorn them as you please, colour them with Yolks of Eggs; then let them be bak'd. Now take a fat Pullet, or some Chickens, with a couple of Partridges; cut them in Slices, and cut these Slices in a Dish. Get likewise some fry'd Soles, Pikes, Salmon, and Quavivers boiled, which are also cut in Slices. Then put in a Stew-pan some Mushrooms and green Truffles, cut in Slices; and let it all be stewed slowly with some Cullis and Essence, then put in the Slices of your Meat and Fish one after another, let it stew a Minute. Let your Ragoût be relishing, and squeeze in it a Lemon-juice. Being ready to serve, take the Pyes out of the Pans, open them, take out some of the Stuffing, and fill them with your Ragoût. Put them in a Dish, and serve them hot for a Course; three or four of these Pyes in a Dish.

Petty-pattees the Neapolitan way.

MAKE some fine Paste for a short Crust, and make Petty-pattees five or six inches deep, and an inch and a half broad. To make them, form your Paste upon the end of your Rolling-pin the depth you will have your Pattees of. Then you'll draw out your Rolling-pin, doing the same with all your Petty-pattees. The end of your Rolling-pin being much smaller than the middle, will help you to pull it off more easily. Your Petty-pattees being shap'd, fill them with your Stuffing, put

a Cover over them, smooth and rub them with beaten Eggs, then let them be bak'd. Keep ready a little Cullice of Cray-fish, and a Salpicon made of Cray-fish Tails, &c. To this purpose, take a hundred of good Cray-fish, wash them in Water with Salt, then pick them, reserve their Tails, with their Eggs, if they have any. Being all pick'd, pound the Shells very fine, put in a Stew-pan over the Fire, a bit of Veal cut into small Slices, with a couple of Slices of Ham, and one or two Onions, and let it sweat till it be a little sticking to the bottom of the Pan; moisten it with good Broth, and season it with a couple of Lemon Slices, a little Sweet Basil, a couple of Cloves, and a Glass of White Wine, adding a bit of Crumb the bigness of two Eggs; let it stew slowly. Take the Tails of your Cray-fish, with some Mushrooms and Truffles, cut in small Dice, and put this with a little Broth in a Stew-pan over the Fire till done; mix with your Cray-fish Tails both the White of a Partridge, and of a Chicken ready done, with some Cock's-Combs cut in Slices. Let your Cullis be relishing, take out of it the Veal, Ham, and Onions. Then put in it your pounded Cray-fish Shells, and strain it off, then put in it your Salpicon; and, your Petty-pattees being bak'd, take out of them almost all the Stuffing, and fill them up with your Salpicon; let it be relishing. Your Petty-pattees are to be served up hot.

Petty-

Petty-pattees, with Gravey.

MAKE some Paste for short Crust, and lay it by. Take a piece of a Nut of Veal, as big as your Fist, a like of Bacon, and some Beef-suet, cut in bits, put it in a Stew-pan, and season it with Salt, Pepper, Sweet-herbs, and fine Spice. Then toss it up, and mince all together, with some Mushrooms, and moisten it with Cream, or Milk, and put it upon a Plate. Then roll your Paste, make some small Abbeses, and having form'd your Petty-pattees one inch deep, fill them with your Stuffing, and having covered them, colour them with beaten Eggs, and let them be baked. When done, open them on the top, put in a little Cullis and Essence of Ham, and serve them up hot.

Other Petty-pattees, with a white Cullis.

MAKE your Petty-pattees with a Paste like that before, and let them be of the same size. Fill them with the Stuffing, only you take some of the White of Fowls. When bak'd, take out the Stuffing, which you put in a Stew-pan, and fill them with some white Cullis *à la Reine*. The manner of preparing it is explained in the Chapter of Cullis. Let your Petty-pattees be relishing, and serve them up hot.

Instead of a white Cullis, you may put in Cullis of Cray-fish, with some Cray-fish Tails.

Ano-

Another sort of Petty-pattees.

TAKE about two pounds of fine Flower, and make a hollow in the middle, break in a couple of Eggs, Butter the bigness of half an Egg, and a Crumb of Salt, if the Butter is not salt. Then mix it with fresh Water; let your Paste be neither too stiff, nor too soft, and lay it by for about half an hour. Make a Stuffing with a bit of a Leg of Veal, the bigness of an Egg, mince it with a like piece of Bacon, and twice as much Beef-suet, season it with Salt, Pepper, Sweet-herbs, fine Spice, and a Crumb of Rocambole, and moisten it with Milk. Which being done, put your Stuffing upon a Plate, and having spread your Paste, lay over it almost as much Butter; then fold your Paste so as to keep the Butter in the inside, and roll it up slightly: then fold your Paste again the cross-way, to spread it again with the Rolling-pin, and do the same four or five times; strow over it now and then some fine Flower, so that your Paste be not sticking to either the Table or to the Rolling-pin. Then cut your Paste in several small pieces, and put these in the bottom of the Patty-pans, which you fill with your Stuffing; put in each of them a Grape, Verjuice, and cover it with the same Paste. Colour your Petty-pattees with beaten Eggs, and let them be bak'd. When done, serve them up hot, or make use of them to garnish a piece of Beef, or other Joint of Meat.

Petty-

Petty-pattees with Fish are made after the same manner, in taking either Eels, Carps, and other Fish, that have no muddy smell, instead of Meat; as likewise Butter, instead of Bacon: put more in it some Crumbs of Bread boil'd in Milk, and some Yolks of Eggs. Let all be well seasoned and relishing; and your Petty-pattees being ready done, you may serve them up as occasion requires.

Canelon.

TAKE some Reeds of a moderate size, and cut them in pieces the length of a finger. Make a Paste thus: Take a handful of powder'd Sugar, and two of fine Flower, and put all these over a Dresser, with a little green Lemon rasp'd, and two Yolks and the White of a new-laid Egg. Warm in a Stew-pan half a Glass of Water and a bit of Butter, the bigness of a small Egg. Make a hollow in the middle of your Flower, and pour into it the said Water and Butter. Make an Abbess cut into several pieces, which pieces you put round a Reed, stopping one end of it, and fry therein your Canelons in Hog's-lard, *viz.* Your Reed and the Paste round all together. Being pretty well coloured, take them out to drain, then take out your Reed, and fill your fry'd Crusts with divers sorts of Marmelades, put some rasp'd Sugar over them, and glaze them with a red-hot Fire-shovel. Place them in a Dish, and serve them up for a dainty Dish, or to garnish another Dish.

*A Pudding with Cod or Stock-fish, the
Muscovite way.*

TAKE the Crumb of a Loaf weighing three or four pounds, let it be soak'd a little in Milk or Cream, and then boiled; let it be cold again. Take a Stock-fish, or a white Cod unsalt, which you boil in full Water. Bone it, skin it, and mince it, then put in your boil'd Crumbs, with the Yolks and the Whites of a dozen of Eggs, and two pounds of good Butter; season it with Pepper, and Salt, if your Fish is too fresh; with a little Parsley, Chibbol, Sweet Basil, rasp'd Nutmeg, and a Glass of Sack. All these things being mixed together, tie them up in a Napkin, and put them in boiling Water, about three hours. This Pudding being done, take it out of the Napkin, lay it in its Dish, pour over it a short Sauce made with good Butter; serve it up hot.

Alkmaarse Grutte.

THIS sort of Dish is made thus: Take some Barley or Oats peel'd, which you boil about two or three hours in Water with a little Salt. Add to it some Raisins or Currants, and serve it up with some fresh melted Butter.

Chickens

Chickens farced with Cray-fish, and roasted.

TAKE Chickens, pick them very clean, draw them and singe them, run your fingers betwixt their Skin and Flesh, take away their Breasts, and with their Flesh make a Farce after this manner : Take Beef-suet, blanch'd Bacon, a Calf's Udder, season all with Salt, Pepper, Sweet-herbs, fine Spices, Crumbs of Bread boil'd in Milk or Cream, a couple of raw Eggs; let the whole be well hash'd and well tasted. Put part of this Farce in the body of your Chickens, then add a little part of a Ragoût of Cray-fish Tails, and Mushrooms, with a little Cullis of Cray-fish; then put some more of the Farce about it, shut the Ends of your Chickens close, and blanch them in a Stew-pan with Butter, Salt, Pepper, Parsley, and young Onions, and take care they be well blanched; then run a Skewer through your Chickens Legs, and fasten them to a Spit, wrap'd in Bards of Bacon, and covered over with Paper : tie them well up, and let them roast well with a slow Fire. When they are done, take them off, unbard them, and dress them neatly on the Dish, that you design to serve 'em in; then put a Ragoût of Cray-fish Tails over them; serve 'em up hot for a first Course. At another time, you may serve your Chickens up with a little Cullis of Cray-fish, instead of the Ragoût of Cray-fish Tails.

Chc-

Chickens with Cray-fish, another way.

TAKE Chickens, pick them, draw and singe them, put the Livers on the Table with a little rasped Bacon, Parsley, young Onions, Salt, Pepper, Sweet-herbs, fine Spices, Champignons and Truffles, if you have any, and a piece of Butter : hash the whole, put it in the body of your Chickens, and blanch them in a Stew-pan, with Butter, Parsley, young Onions, Salt, Pepper and Sweet-herbs. When they are well blanch'd, put them on the Spit, cover them with Bards of Bacon, and Sheets of Paper. When they are enough, lay them in their Dish, and add to 'em a Ragoût mention'd in the preceding Article, or a Cullis of Cray-fish. You may also (for a Change) instead of hashing your Livers, cut 'em in four or six pieces, and add some other Livers, rasp'd Bacon, Cray-fish Tails, Parsley hash'd, young Onions, Salt, Pepper, Sweet-herbs, and fine Spices ; mix the whole well together, put it in the body of your Chickens, blanch them as above. When they are done, dress them in their Dish, put a Cullis of Cray-fish over them ; and serve them hot for a first Course.

Chickens with Oysters.

TAKE Chickens, draw them, and singe them well ; cut their Livers small, with a dozen of Oysters, and a bit of Butter : season

son these Livers with Salt, Pepper, Sweet-herbs, fine Spices, Mushrooms, Parsley, and young Onions, and put all in a Stew-pan: let it be a Minute on the Fire, then put it in the body of your Chickens, blanch them as a-bovesaid, cover them with Bards of Bacon, and Sheets of Paper; put them on the Spit, and have a Ragoût of Oysters ready against your Chickens are done. Make this Ragoût thus: Take two dozen of Oysters, blanch them in boiling Water, then put them again in cold Water, take the hard Parts from them, let them drain, then put them in a Stew-pan, with a Spoonful of Essence or Gammon of Bacon, or as much as you think fit; for if you have but one Chicken, there needs not so much. Let it boil on the Fire, and take the Fat clean off; and having let 'em drain, put your Oysters to it and put them in another Stew-pan. When your Chickens are enough, put your Ragoût upon them, with the Juice of a Lemon: take care it be well tasted, and serve it hot for a first Course.

Chickens with Oysters and Cray-fish Cullis.

TAKE Chickens, and dress them as the last, only this difference, that instead of an Essence of Ham, you'll put a good Cullis of Cray-fish upon them, and serve them hot for a first Course.

Chickens with Oysters, the Dutch way.

DRESS Chickens as above, and roast 'em, and when they are roasted, make your Oyster Ragoût in this manner; Blanch as many Oysters as you think fit, being blanch'd, clean them, take away the hard Parts and beard them, take a Sauce-pan and put in a piece of Butter, a Pinch of Flower, and a Drop of Gravey, seasoned with Pepper, Salt, Nutmeg, and a Drop of Vinegar, afterwards put it on a Stove. Your Sauce being thicken'd, put in your Oysters, and take care that it be of a good Taste; when your Chickens are done, dress them in their Dish, and put your Ragoût of Oysters over them, and serve it hot.

Other Course of Chickens.

ANother time only blanch your Oysters in their own Liquor, that you keep, clean them as before; the Liquor being settled, put part of it in a Sauce-pan well tinn'd, with a couple of Anchovies hash'd, and a little Gravey. Let them boil, afterwards put a bit of Butter to it that has been handled in Flower; the Sauce being thicken'd, put in your Oysters. When you are ready to serve, dress your Chickens in their Dish, and put your Ragoût of Oysters over it, with a Juice of Lemon; and serve it hot for a first Course.

Chickens with Oysters, the Flemish way.

DR E S S Chickens as before, make a Ragoût in the following manner, *viz.* Blanch your Oysters in their own Liquor, that you keep; clean them as before, put part of their Liquor in a Stew-pan, with four Yolks of Eggs, a bit of Butter, Parsley, and Taragon. All being well blanch'd and hash'd, and a Lemon cut in Dice, an Anchovy hash'd, Salt, Pepper, and Nutmeg, and your Oysters, put them on a Stove, but take care your Sauce does not turn. When your Chickens are done, take 'em from the Spit, and take the Leggs and Wings asunder, and cut the Breast a-cross, and squeeze it between two Plates; afterwards put your Ragoût of Oysters upon your Chickens: take care it be of a good Taste, and serve it hot for a first Course.

Chickens à la Montmorency.

TA K E Chickens, dress them as before, and blanch 'em on hot Cinders, then lard them with small Bacon; being larded, split their Backs, and put a little Ragoût of Sweet-breads, Mushrooms, Truffles and Artichoke-bottoms. Let them be done in a Stew-pan with Bards of Bacon, Slices of Ham and Veal; when they are enough, take them off, and put in a Spoonful of Broth. Let it boil a little, then strain the Broth through a Silk-sieve; take the Grease well off, then put the Broth on the Fire again till it comes to be thick, then

put your Chickens in it, and put the Bacon in the thick Sauce, and put it upon hot Ashes, that they may be well glaz'd. When they are ready to be served up, put an Essence of Ham, or an *Italian* Sauce in your Dish; then put your Chickens at top, and serve it hot for a first Course.

Chickens a l'Acchia roasted.

TAKE Chickens, singe, pick, and draw them, put their Livers on the Table, with rasp'd Bacon, Parsley, young Onions, Salt, Pepper, Sweet-herbs, and fine Spices, with a bit of Butter, all well hash'd together; afterwards put it all in the Body of your Chickens, and let them be done in a Stew-pan, with some good fresh Butter, with whole Parsley and young Onions, Salt, Pepper, and Sweet-herbs: and especially let them be well blanch'd, and very round. Put them on the Spit, with Bards of Bacon and Sheets of Paper, and roast them.

Another time you need not hash the Livers, only cut them in four or five pieces with other Livers, and some Slices of the Acchia, and season'd as before. Take Acchia, as much as you think proper, cut them in Slices, and blanch them in boiling Water: being blanched, put them in cold Water; afterwards put them to drain on a Sieve, and take a Stew-pan with some good Gravey, and let them take one boil. The Chickens being done, put 'em in their Dish, and your Ragoût over it; but

take care it be of a good Taste, and look well and light, that it may please those you dress it for ; and serve it hot for a first Course.

Chickens Maingots roasted.

TAKE Chickens and dress them as before, there being nothing that distinguishes them but the Ragoût. Get some Maingots, the tenderest you can find, and let them blanch with the Bone, that is, to take but one boil ; then put them in cold Water, cut them in Slices, and don't throw away the inside, and put them to drain upon a Sieve, and afterwards put them in a Sauce-pan, with an Essence of Ham, and let them boil one boil : and when your Chickens are roasted, put them in their Dish, and put your Maingots upon them, and serve it hot for a first Course.

Chickens with Anchovies roasted.

TAKE Chickens, dress them as before, and put them on a Spit ; take some Anchovies and wash them, hash two of 'em, and cut the others in Slices : put those that are hash'd in a Stew-pan, with some good Cullis and Gravey, and the Juice of a Lemon. When your Chickens are roasted, take them and dress them in their Dish, place your Anchovies in Slices upon them, and serve it hot for a first Course.

Chickens

Chickens with Shallots roasted.

TAKE Chickens and dress them as before, excepting that you put a little Shallot in the Farce. When your Chickens are done, take them off, and put a Shallot Sauce to them, which you may make thus: Take some Shallots, and hash them well, put them in a Stew-pan with Gravey and Cullis, the Juice of a Lemon, and Pepper; dress your Chickens in their Dish, with the Cullis hot upon them, for a first Course.

Chickens with young Onions.

TAKE Chickens, and dress them as before; but instead of Shallots, take young Onions that are white, the length of half a Finger; fry them, then put a Spoonful of Gravey, and one of Cullis to them, and let them boil. Having boil'd, you must put the Juice of a Lemon to them when serving, and dress your Chickens in their Dish, with your Cullis of young Onions upon them, and serve it hot for a first Course.

Chickens in Bottines or Buskins.

TAKE three fine Chickens, singe them slightly, take their Legs off, so that their Skin remain as whole as possible, then take off the Wings, and leave the Pinions; you must not leave the Skin on their Wings, that they may the better be larded. Then take the Flesh of the Stomachs, and cut them in

Dice, then take the Bones and the Flesh off the Legs without spoiling the Skin. You must leave one end of the Leg like the end of a Cutlet, and cut the Flesh of the Legs also in Dice, with Mushrooms, and Slices of Partridges, some Ham cut in small Dice. Add to it Sweet-breads, Truffles, Parsley, young Onions, and rasp'd Bacon, Salt, Pepper, Sweet-herbs and fine Spices, and put it all on the Fire for a Minute. See that the whole be of good Taste, put the Juice of a Lemon to it, then spread the Skins of the Legs, and put some of this Salpicon in each Leg, and sew them up; afterwards let them do in a little Braise after this manner: Take a Stew-pan, garnish it with Bards of Bacon and Slices of Veal, put the Legs in order over it, and season it, cover them and let them do, being wetted with good Broth; let them not be done too much. Being done, take 'em out, and let 'em drain; dress them in their Dish, and put an Essence of Ham over them, and serve it up hot for a first Course.

Another time you may do them thus; instead of Salpicon, use a Farce, and lard them with small Bacon.

A Course of Wings of Chickens.

WHEN your Wings are larded, put them in a Stew-pan with Slices of Veal and Ham, a couple of Onions, three or four Cloves, and good Broth; when they are enough, take them out, and keep them hot, strain the Broth
that

that they have boiled in, and take off the Fat, then put it on the Fire again, till it turns to a Caramel; take care it does not come black: then set your Wings and Bacon on the Caramel, and put them on hot Cinders, that they may glaze slowly. When you are ready to serve, if they be not glazed enough, put them a little on the Fire; but do not leave them, if you'll have them rightly done. Serve 'em up with an Essence, or else put a little Cullis and Gravey in the Pan in which they have stew'd, and a little Broth with the Juice of a Lemon. Take off all the Fat, and strain it thro' a Silk-sieve, put it in the Dish you serve it in, with the Wings upon it. Let it be of good Taste, and serve it hot for a first Course.

You may serve them also with a Ragoût of Endive, Sellery, *Spanish* Cardoons or Thistle, Lettice, or Roman Lettice, Tops of Purslain, Stalks or Tops of Asparagus, as the working Officer pleases.

Chickens the Tartarian way.

PICK your Chickens well, and singe 'em, cut them in two, and beat them with a Cleaver; put them in a Stew-pan with Bards of Bacon, Pepper, Salt, Sweet-herbs, fine Spices, Parsley, and young Onions, and let them stew slowly till they are almost done, then bread 'em, and broil 'em on a Gridiron. Let them be of a fine Colour, then serve 'em with a Ramolade, or else with Gravey and the Juice of a Lemon upon it, and serve it hot for a first Course.

Chickens accompanied with a Ragoût.

PICK Chickens well, and draw 'em, then take off the Breast-Bones of the Stomach. You must have a little Ragoût ready, of little Pigeons, with Cocks-combs, Mushrooms, and Truffles, and put them in the Body of your Chickens, and close 'em at both ends, with a little Farce; then spit 'em, and wrap it with Bards of Bacon and Sheets of Paper, prepare a Ragoût of Sweet-breads, Champinions, Cocks-combs, and Cray-fish Tails; put it all in a Sauce-pan, with a Ladle-full of good Essence and Gravey, and set it a stewing, then have some Cray-fish and half a dozen Sweet-breads, larded and glazed as the Wings of the Chickens. When your Chickens are done, take them off the Spit, unbard 'em and dress them in their Dish; and having taken the Fat off your Ragoût, and it being of a good Taste, put the Juice of a Lemon to it; put your Chickens upon it, and the Sweet-breads about it, and the Cray-fish also. *N. B.* That when your Cray-fish are done, you must clean their Tails, and put a little Salpicon in their Bodies, which is made with Champinions, Mushrooms and Truffles, wetted with a little Cullis. That being done and seasoned, then put them round your Chickens, between every Sweet-bread, and serve it hot for a first Course.

Chic-

Chickens the Jamaica way.

TAKE Chickens, dress them, and put a small Ragoût in their Bodies, and cover them with Bards of Bacon, and Sheets of Paper, put 'em to the Spit; and when they are done, serve 'em up with a hash'd Sauce, or else a Ragoût upon them, or what you think proper.

Chickens with Truffles roasted.

TAKE Chickens, clean them well, and draw them, rasp some Bacon on a Plate, peel two green Truffles, wash them well and hash them, put them upon the rasp'd Bacon, with Parsley and young Onions chopp'd, and a little Sweet Basil, with your Chickens Livers well hash'd, and season'd with Pepper, Salt, and a bit of Butter. Mix all this together, and put it in the body of your Chickens, and put it in a Stew-pan with Pepper, Salt, and some good Butter, and young Onions. Being round and very white, cover them with Bards of Bacon, and Sheets of Paper, and let them do with a slow Fire. Cut your green Truffles in Slices, and put them in a Stew-pan with some Veal Gravey; season it with Salt and Pepper moderately, thicken the Ragoût of Cullis; and when the Chickens are done, take them from the Spit, unbard them and dress them in their Dish handsomely: see that the Ragoût be of a good Taste and sharp, then put it over the Chickens, and serve it up hot for a first Course.

Chic-

Chickens with Mushrooms and Sweet-herbs roasted.

TAKE Chickens, and dress them as before with Truffles. Rasp some Bacon, and put a few Mushrooms, Parsley, and young Onions, and a little Sweet Basil, with the Livers of your Chickens, season'd with Pepper and Salt. Hash all and mix it together, put it in the Bodies of your Chickens; then put them in a Sauce-pan, with a piece of Butter, Parsley, young Onions, Salt, and Sweet Basil. Being done, pack-thread 'em, and spit them, and put them to the Spit wrap'd with Bards of Bacon, and let them roast slowly. Make a Ragoût of Mushrooms, after this manner: if they are dry'd Mushrooms, steep them in luke-warm Water for one hour or two, then take them out, and put them in a Stew-pan with some Gravey, and let them stew on a slow Fire. Having stewed a quarter of an hour, thicken them with some Cullis. When your Chickens are done, take them from the Spit, unbard them, and dress them handsomely in their Dish: see that your Ragoût of Mushrooms be of a good Taste, and sharp, put it upon your Chickens, and serve it hot for a first Course.

Chickens with Sweet-herbs roasted.

TAKE some Chickens, dress them neatly, rasp some Bacon, a little Ham, hash 'em well with Parsley, young Onions, and the Livers

Livers of Chickens hash'd, season'd with Pepper and Salt. Mix it all together, and put it in the Bodies of your Chickens. You may observe to fasten them always at both ends. Let them do in a Stew-pan, with a bit of Butter, whole Parsley, and young Onions whole; spit them and wrap them with Bards of Bacon, and cover'd with Sheets of Paper, and put them to roast slowly. When they are done, take them off and unbard them, and dress them neatly in their Dish, throw an Essence of Ham on them, and serve them hot for a first Course.

Chickens with Farce-meat and Cucumbers roasted.

TAKE Chickens, dress them neatly, take off the Breasts and bone them, put the Flesh upon the Table, with some Ham and blanch'd Bacon, and a Calf's Udder blanch'd, some Champignons, a little Parsley, and young Onions, a few Sweet-herbs, fine Spices, three or four Yolks of Eggs, some Crumbs of Bread, soak'd in Cream or Milk, and boil the Bread, then leave it to cool; being cool, put it with the Farce, and hash all well together, and stuff your Chickens with it. Close them at both ends, keep a little of the Farce, let them stew as before, run a Skewer through their Legs, and spit them wrap'd with Bards of Bacon, and cover'd with Sheets of Paper, and let them do slowly. Take four middling Cucumbers, pare 'em, and empty their Insides; being well emptied, blanch 'em in some Broth; being blanch'd, put them into cold Water, then stuff them with the Farce,
and

and flower them at each end. Take a Stew-pan and put some Bards of Bacon in it, and lay your Cucumbers over; season 'em and wet 'em with a Ladle-full of Broth, of the latter part of the Kettle, and let it boil, take half a Spoonful of your Cullis, and put it in a Stew-pan; let your Cullis be of a good taste. When your Chickens are done, take them out, and dress them in their Dish, and put your Cucumbers to drain, and put them round your Chickens, and put your Cullis over them, with the Juice of a Lemon, and serve it hot.

N. B. You may dress Capons the same way.

Chickens the Italian way roasted.

TAKE Chickens, dress them as the latter, take Parsley, young Onions, Champignons, Truffles, with the Livers of your Chickens, rasp'd Bacon, a bit of good Butter, Sweet-herbs, and fine Spices; hash all together, and put them in the Bodies of your Chickens. Close up the two ends, as it is mark'd in several places, put them in a Stew-pan as before, and put them to the Spit, with Bards of Bacon and Sheets of Paper. Take some Parsley, young Onions, Taragon and Mint, and blanch them; squeeze the Water well out of them, and hash them well, and put in a Stew-pan as much of it as you think proper, four Yolks of Eggs, a Glass of Champaign, half a Glass of Oil, a couple of Anchovies hash'd, half a Lemon cut in Dice, a Pinch of Pepper, Salt,

two Rocamboles hash'd small or pounded; put the whole on the Fire, and thicken it with a little Cullis, but take care it be well tasted. Then take you Chickens, unbard them, and dress them in their Dish, with your Sauce over it, and serve it hot for a first Course.

Another Course of Chickens the Italian way roasted.

TAKE Chickens, dress them as before, blanch them as the other in a Stew-pan, but without Butter, put Oil and Lemon-juice; when they are blanch'd, put them to the Spit, with Bards of Bacon, and Sheets of Paper. Take a Ladle-full of good Veal Gravey, a Ladle-full of Essence of Ham, two Ladles-full of good Broth, two Glasses of Champaign or good Rhenish Wine, with half a Glass of good fine Oil, a Lemon cut in Slices and two Onions, Basil, Thyme, two Bay-leaves, a Pinch of Coriander pounded, some Cloves, five or six Cloves of Garlick; put it all on the fire, and let it boil away till it comes as thick as you would have it. Take the Fat off as much as possible, and leave none of the Oil, and strain it through a Silk-sieve. Your Chickens being enough, unbard them, dress them in their Dish, put your Sauce over them, and serve it hot for a first Course.

Chic-

Chickens another Italian way.

TAKE Chickens, dress them as before, the Sauce makes all the distinction; take always some Taragon-leaves, a few young Onions well hash'd together, put 'em in a Stew-pan, with a Glass of Champaign, the Juice of one Lemon, a couple of Rocamboles, a little Sweet Basil, two Spoonfuls of Essence of Ham, a Pinch of All-spice, a Ladle-full of good Oil. When they have had one boil, see that it relishes of the Lemon; pour your Sauce in the Dish, and your Chickens over it. You may do Chickens also of this fashion; when they are roasted, take them off, and cut them in Slices, or in Quarters, with this *Italian* Sauce, and serve it hot for a first Course.

Chickens in Galantine.

TAKE Chickens in proportion to your Galantines, pick and singe them well; split them on the Back, and take off the Skins without breaking 'em; then take the Flesh of your Chickens, and cut it in Slices, with Slices of Ham and Pistachos, and Bacon. Set them on a Dish, take the remainder of your Chickens Flesh, with a Nut of Veal, a bit of Bacon, a bit of Beef-suet, and a bit of Ham, cut all in little bits, and put them upon the Table, with Parsley, young Onions, Sweet-herbs, fine Spices, Salt, Pepper, hash them all together, and put some Yolks of Eggs. That being done,
pound

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pound it well in the Mortar, and observe that your Farce be of a good Taste. Then stretch the Skins of your Chickens upon the Table, and put a Lay of Farce upon each Skin, then a Row over that of the White of your Chickens, a Row of Ham, a Row of Pistachos, and of Bacon, a Row of hard Yolks of Eggs, bak'd in a Stove-Oven, if you are to serve it cold; then put a Lay of Farce over them, and so continue the same way, till you have fill'd the Skins of your Chickens, then join them close as if they were whole. Sew it well up, take a Kettle and put your Chickens in, and season them; put in a Pint of good Wine, some Cloves of Garlick, some Broth, and let it do slowly, with Fire at top and bottom; take care they don't do too much. When they are done, take them off the Fire, and put them to cool in their Braize; take care they are relishing. Serve them whole or on Napkins, balloon'd or cut in Slices, or to serve for garnishing some great Dish. They serve them hot if it is for a first Course, with an Essence of Ham over it, or cut in Slices with an Essence. The Turkeys Galantine are done the same way.

Chickens à la Passpierre.

TAKE Chickens, clean them and draw them well, hash their Livers with some rasped Bacon, a bit of Butter, Champignons, Parsley, young Onions, Salt, Pepper, Sweet-herbs, fine Spices, hash it all well together, and

and put it in the Bodies of your Chickens, and do them as aforesaid; then spit them, and wrap them in Bards of Bacon, and Sheets of Paper. Take some Passpierre, clean it, and throw away the hard part, and blanch it in boiling Water, then put them in cold Water: put them in a Stew-pan with half a Ladle-full of Gravey, and half a one of Cullis, let it all take one boil. When your Chickens are done, take them and unbard them, put them in their Dish, and your Passpierre under, and serve it hot for a first Course.

Chickens à la Criste Marine.

TAKE Chickens, and dress them as before, but take some Criste Marine, and blanch it: being blanch'd, and well clean'd, put them in a Stew-pan, with half a Ladle-full of Gravey, and half a one of Essence, put it all on the Fire, and let it take one boil; see that it be of a good Taste. When your Chickens are done, dress them in their Dish, and the Criste Marine over, and serve it hot for a first Course.

*Chickens with Sweet-herbs and Onions
roasted.*

TAKE Chickens, clean them, and dress them; take their Livers, with some Parsley, young Onions, Sweet-herbs, and fine Spices, Salt, Pepper, rasp'd Bacon, a bit of Butter: all being well hash'd together, put it in the Bodies of your Chickens, and close up
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the two ends, that the Seasoning don't go out; put them in a Stew-pan as before, then spit them and wrap them in Bards of Bacon, and Sheets of Paper, and let them do slowly. Take two or three dozen of little Onions, clean them and blanch them; when they are blanched, put them in cold Water, then put them in a Stew-pan, with some good Broth. When they are done, thicken them with some good Essence of Ham, and let them do softly. Take the Fat well off, and put in the Juice of a Lemon. When your Chickens are done, take them off, and dress them handsomely in their Dish, and put your Onions over it: see that it be of a good Taste, and serve it hot for a first Course.

Chickens roasted with Garlick.

TAKE Chickens, clean them, and draw them neatly; take the Livers, with Salt, Pepper, Parsley, Sweet-herbs, fine Spices, a Clove of Garlick, rasp'd Bacon, and a bit of Butter; hash them well together, and put it in the Bodies of your Chickens, put them in a Stew-pan as before, and spit them, wrap'd with Bards of Bacon, and Sheets of Paper, and put them to roast. Take a dozen Cloves of Garlick, clean them, and blanch them; when they are almost done, put them in a Stew-pan, with some good Gravey and Cullis, put it all on the Fire, boil it and take the Fat well off. Take care that your Cullis be

very good, and put the Juice of a Lemon in when you are serving. When your Chickens are done, take them and unbard them, and dress them in their Dish, put your Ragoût of Garlick over, and serve it hot for a first Course.

Chickens Fricando.

TAKE Chickens, clean them, draw them, and put their Legs in their Bodies; cut them in two, break their Bones, and lard them with small Bacon; (when they are larded, put them to do as before, mark'd in Fricandoes) or as other Fricandoes mark'd before; serve them with an Essence of Ham, or with the Gravey you will get out of the Stew-pan; (you will find this way of dressing in several Parts of this Work :) serve it hot for a first Course.

Chickens with Mushrooms hollow.

TAKE two Chickens, open the one on the Back, and the other on the Stomach, and take out all the large Bones; lard the Insides with Hams, then sew them up together, so that the two Chickens may look like one, then make a Ragoût of Mushrooms, and fill the Body with it, and sew both Ends. Take a little Kettle and put some Bards of Bacon, Slices of Veal and Ham; then put your Chickens in, and season them with Salt, Pepper, young Onions, and sweet Herbs; then cover them with Veal, Ham and Bacon, and put them a doing with Fire at top and bottom. When they

they are enough, take them off, and let them drain; then dress them in the Dish, and put an Essence of Ham upon it, or else a little Ragoût of Mushrooms, if you have enough.

Fowl in Balon.

TAKE a Fowl, clean it and draw it, split it on the Back, take off all the Skin, and take the White of your Fowl, and the Breasts of some Partridges and other Fowls, cut them all in small Dice, and some Bacon and Ham, and Pistachoes all in little Dice; then take the Flesh of your Fowl, that you have remaining, cut it in Slices, a Piece of Nut of Veal, a Piece of Bacon, a Calf's Udder, a Bit of Beef-Suet, hash it all well, and season it with Salt, Pepper, sweet Herbs, fine Spices, Parsley, young Onions, and a small Clove of Garlick, with three or four raw Yolks of Eggs; hash and mix the whole well together, and put it in a Dish; add to it all the Meat that you have cut in Dice with Truffles. If you have any cut the same way, fill the Skin of your Fowl with it, and make it round as a Ball. Then let it do in a little white Braise, and serve it with an Essence of Ham over it. Another time you may lard it with small Bacon, and make it ready like a Fricando; you may serve it cold, cut in Slices to garnish a large second-Course Dish.

Fowl in Valon,

IS much the same as Fowl in Balon, only you have the Wings and Legs to these. Take a Fowl, clean it very well, and cut the Back open, take out all the Bones in general, except that you leave one for to hold the Leg by, and fill it with Farce like the aforesaid. Then sew it up, and put it in its former Shape, truss its Legs and Wings near the Body. Then put it in a little Braise-pan, garnish it with Bards of Bacon and Veal, wrap your Fowl in a Cloth, and put it in the Braise-pan, season'd with Salt, Pepper and Cloves, sweet Herbs, and Onions. Cover it with Bards of Bacon, and Slices of Veal, and wet it with a Ladle-full of White-Wine, and another large Ladle-full of Broth, and let it do softly, and take care it is not overdone; then take some Ham, cut in Slices very thin, beat them with the Handle of your Knife, and cut them in small long Pieces, as thin as possible. Then in little Dice, as small as a Pin's Head, put them in a Sauce-pan with a little rasped Bacon, and put it to sweat on a slow Fire; when it has taken a little Colour, put in a Bit of Butter, a little Pinch of Flower, and stir it with a Spoon, to make it take a fine Colour. Then serve it.

Chickens en Grenadin.

TAKE Chickens, pick them well, split them on the Back, and draw them, take out all their Bones. Then fill them with a
Salpicon

Salpicon of Veal and Ham, cut in Dice, a little Bacon, and some of Chickens, all cut in Dice, and raw. Take a Stew-pan with a little melted Bacon, Parsley, and young Onions; put all your Meat cut in Dice in it, and season it with Salt, Pepper, and the Juice of a Lemon. Let it be of a good Taste, and fill your Chickens with it, sew them up and make them round as a Bowl. Lard them with small Bacon, and put them in a Stew-pan, with Slices of Veal and Ham, a Bunch made with young Onions, Parsley, Cloves, a Sprig of sweet Basil and Thyme, wet them with Broth, and let them do on a slow Fire. When they are enough, take them off, and strain your Broth through a Silk-sieve, take the Fat well off, and put it again on the Fire, and let it diminish till it turns to a Caramel. Then put your Grenadins to it, next to the Bacon, and put them on hot Cinders, (that they may glaze leisurely) or on a Stove softly, but don't leave it. When done, dress them in their Dish with an Essence of Ham, and serve it hot for a first Course.

Chickens a la Marli.

TAKE Chickens, draw and pick them neatly, split them on their Backs; take away the large Bones of the Loins and Legs, take Ham cut in Slices, the Bigness of half your little Finger, season it with Sweet-herbs and fine Spices, and lard the Insides of your Chickens with it. Make a Ragoût of Veal

Sweet-breads, Cocks-combs, Truffles, Champignons, and Mushrooms ; make a bit of Paste, made of Hog's-Lard, and make a Lay as for the Bottom of a Tart, put a Bard of Bacon over it, and your Chickens at top, with your Ragout of Sweet-breads in them, and close them at both ends, put Bards of Bacon all round. Then wrap them up as well as possible in the Paste, but let them not double one upon the other. Then grease a Sheet of Paper with Hogs-Lard, and fold your Chickens that are in the Paste in the Paper, and put them to bake in a Tourt-pan; they will take three hours to be rightly baked. When they are done, take off the Paper, and put it in their Dish, and serve it hot for a first Course.

Chickens with Ham.

TAKE Chickens, pick and draw them, put the Livers on a Table with rasped Bacon, Salt, Pepper, Sweet-herbs, and fine Spices, young Onions, Parsley, Champignons, Truffles, and a bit of Butter, hash them well together, and put it in the Bodies of your Chickens, and close up the Ends, and do them as before ; spit them, with Bards of Bacon, and Sheets of Paper ; take some Ham, cut in Slices, and well beaten, and put them in order in a Stew-pan, and make them take Colour on both sides. Then take them out, and put in it a bit of Butter, and a Pinch of Flower, stir it with a wooden Spoon, till it takes a fine Colour. Then put to it some good Broth, and

and good Gravey, take care it does not take too much Colour ; if it is not thick enough, mix it with some Cullis, put in a Glas of Cham-paign, and take off all the Fat. You may put your Ham again in the Stew-pan, if you think proper, but it will take away all the Goodness. Nevertheless it is very frequent for People to put it in the Stew-pan. When your Chickens are enough, unbard them, put them in their Dish, and put your Slices of Ham in order over them, with the Juice of a Lemon, and serve it hot for a first Course.

Another time you may cut your Ham in Slices, after it has taken Colour ; but be sure not to put it in the Sauce.

Chicken the Hedge-Hog Way.

TAKE a Chicken, pick and draw it, hash its Liver with Parsley, fine Spices, Sweet-herbs, young Onions, Salt, Pepper, rasped Bacon, a bit of Butter, hash it all well, and put it in your Chickens ; close up the Ends, and put it to do as aforesaid. When it is done, lard it with small Lards of Bacon ; then spit it, and wrap it with Bards of Bacon, and Sheets of Paper. When it is done, unbard it, and put it in its Dish, with an Essence of Ham over it, and serve it up hot for a first Course.

The same another Way.

TAKE a Chicken, pick and draw it, dress it as before, spit it and wrap it with Bards of Bacon, and Sheets of Paper, put the Head

into the Body, so that the Bill comes: out take two or three Dozen of small Athlets, the length of a Finger; (this is the way to make the Athlets) take some middling Bacon, cut it in Bits the breadth of a Shilling, and thick as a Half-Crown Piece, put them in a Stew-pan over a Stove, to get the best part of the Fat to come out. Then add to it some Sweet-breads, cut the bigness of the End of your Thumb, some Champinions, some fat Livers, Parsley, young Onions, Sweet-herbs, thicken them with a Pinch of Flower, and wet them with a little Gravey. Then put them to cool, have some small Athlets of Box-wood, the length of your Thumb; and put on them, a bit of Sweet-bread, a bit of Bacon, and of Champinion, till your Athlets are full. Observe to leave one End of the Athlet, for to stick into your Chicken; then dip and broil it to a fine Colour. When your Chicken is done, dress it in its Dish with an Essence over it, and then stick your little Athlets in it, and serve it hot for a first Course.

Chickens in Slices with Pistachoes.

ROAST some Chickens; when they are done, take off their Legs and Wings, with the white of their Stomachs; prepare a little Sauce in a Stew-pan, with a Bunch of Parsley and Sweet-herbs; take a bit of Butter, some Champinions cut in Slices, pass it over a Stove, put in a Pinch of Flower, and stir it all, and wet it with some good Broth. Let it be of a
good

good Taste; take some Pistachoes scalded and cut in Slices, make a thickening of four or five Yolks of Eggs mix'd with a little Cream, and when your Sauce is diminish'd enough, thicken it with your Eggs and Cream. Then put your Wings of Chickens in the white, with the Juice of a Lemon. Observe you must only cut your Wings of Chickens in two. Then set your Fillets in order in their Dish, and your Sauce with them; see that it be all of a very good Taste, and serve it hot for a first Course.

Chickens roasted with Chesnuts.

TAKE Chickens, clean and draw them, hash their Livers with Parsley, young Onions, rasped Bacon, Butter, Salt, Pepper, Sweet-herbs, and fine Spices, take Chesnuts that are very large, pick them and put them under hot Cinders, to take off the thin Skins. Then mix your Chesnuts with the Farce, and put them all in the Bodies of your Chickens, and blanch them in a Stew-pan, with a bit of Butter; spit and wrap them with Bards of Bacon, and Sheets of Paper. Take some pick'd Chesnuts, put them in a Baking-pan with Fire, at top and bottom; then take off the thin Skin; then put them in a Stew-pan with Broth, till they be done. When they are done, take out the Broth, and put in half a Ladle-full of Essence, a little Cullis, and a little Gravey. When your Chickens are enough, unbard them, and dress them in their Dish; throw
your

your Chesnuts over them, with the Juice of Lemon, and serve it hot for a first Course.

Chickens roasted with Cardoons.

TAKE Chickens, pick and draw them, put their Livers on a Table, with rasped Bacon, Butter, Parsley, young Onions, Champignons, Salt, Pepper, fine Spices, and Sweet-herbs; hash it all well, and put it in the Bodies of your Chickens. Then blanch them in a Stew-pan with a bit of Butter, Parsley, and young Onions whole: being blanch'd, spit them with Bards of Bacon, and Sheets of Paper. Get some *Spanish* Cardoons ready, put them in a Stew-pan, with half a Spoonful of Veal-Gravey, and half a one of Essence of Ham; put your Cardoons in the length of half a finger, and let them be very white, before you put them in the Cullis. Let them take one boil, to take the Fat well off; put a Juice of Orange in when serving. When your Chickens are done, unbard them, and dress them in their Dish, with your Ragoût of Cardoons over, and serve it hot for a first Course.

Chickens in Slices.

TAKE Chickens, clean them, and roast them with Bards of Bacon, and Sheets of Paper. When they are roasted, put them to cool, take a Stew-pan with a bit of fresh Butter, some Mushrooms cut in Slices, put it on the Fire, and let it take two or three boils,

put in a Pinch of Flower, and stir it, wet it with a Spoonful of good Broth, and a Bunch of Sweet-herbs. You must cut your Chickens in Slices, put them in the Stew-pan, with some Cray-fish Tails, and thicken them with Eggs and Cream, as before ; and serve it hot for a first Course.

Chickens roasted with Kernels.

TAKE Chickens, clean and draw them, hash their Livers with rasp'd Bacon, a bit of Butter, Parsley, young Onions, Champignons, Sweet-herbs, fine Spices, Salt and Pepper. Hash them all together, get some Kernels pick'd, and put a handful in with your Farce : put it all in your Chickens, and spit them with Bards of Bacon, and Sheets of Paper ; get some pick'd Kernels, as many as you think proper for the Chickens, half a hundred is enough. Being pick'd, blanch them in boiling Water, then put them in a Stew-pan, with half a Spoonful of Essence of Ham, and a little Gravey. Let it boil a minute, and take the Fat well off ; let it be of a good Taste. When your Chickens are done, unbard them, and dress them in their Dish, and your Ragoût of Kernels over ; and serve it hot for a first Course. You may serve Capons the same way.

Chickens en Canellon.

TAKE Chickens, pick and draw them, and cut them in halves, and take away all their Bones. Make a little Farce very fine, with

a little of the Flesh of your Chickens, a bit of a Leg of Veal, a Calf's Udder, some Bacon, some Beef-suet, a bit of Ham, some Mushrooms, some green Truffles, Parsley, young Onions, Sweet herbs, fine Spices, Salt, and Pepper. Hash them all well together, take a bit of Crumb of Bread, and put it in a Stew-pan, with a little Milk, and make it boil well, then put it to cool, and put it to your Farce, with some Yolks of Eggs: then spread your Half-Chickens on the Table, and put some of this Farce in them, and roll them up. Another time you may cut them in four Parts, and do them in a Braize. When they are done, take them out to drain, and dress them in their Dish, with an Essence of Ham over; and serve it hot for a first Course.

Chickens with Cream.

TAKE Chickens, according to the bigness of your Dish, and dress them, spit them, and roast them. When they are done, take them off, and put them to cool; take a bit of a Nut of Veal, and take the Skin well off, and cut it in bits, with a bit of blanch'd Bacon, some Beef-suet, a Calf's Udder, some Champinions, Parsley, young Onions, Sweet-herbs, fine Spices, Salt, and Pepper; put it all in a Stew-pan over the Fire. When that is done, take it off, put it on the Table, and hash it well. Take the Flesh off the Breasts of your Chickens, and hash them with the Farce, and put it all in the Mortar, with a bit of Bread

Bread boil'd in Milk ; then put it to cool, and mix it with your Farce, and six Yolks of Eggs, and three Whites, whipt to a Froth, pound it all well together. Take the Dish that you serve it in, and if it is Silver put some of this Farce in the bottom of it, and put your Chickens at top of it, and fill it with the Farce. Leave a Hole in the middle for to put a little Ragoût in, made of Sweet-breads, Cocks-combs, and Champinions ; then cover your little Ragoût, and make your Chickens as round as possible : take an Egg, and beat it, and rub round your Chickens. Make them as even as possible, and put some fine Crumbs of Bread over it, and bake them. When they are done, and of a fine Colour, take them out of the Oven, and take the Fat well off : clean the Rim of your Dish, and put an Essence about your Chickens, and serve it hot for a first Course. When you have no Silver Dish, you must take a long Baking-pan ; and when they are done, put them in the Dish you serve it in.

Chickens roasted a la Crème.

TAKE Chickens, pick and draw them, and blanch them on a Braize, then cut some Cardoons of Bacon and of Ham, season'd with Salt, Pepper, Sweet-herbs, fine Spices, Parsley, and young Onions, and lard your Chickens. When they are larded, put them in a Stew-pan, with a Pint of Milk and a bit of Butter, Sweet-herbs, a Pinch of Coriander, Salt, Pepper, and Onions cut in Slices, and put
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it a minute on the Stove ; then spit them and roast them, and baste them with this Milk. When they are almost done, take a Pint of Cream with a little handful of Flower, stir 'em well together, and put in a good bit of Butter, with some Salt ; put it on the Stove for a minute, and stir it with a wooden Spoon ; then baste your Chickens with it, that it may make a fine Crust on them, of a fine Colour: When they are done, take them off, and dress them in their Dish, and put a Pepper-and-Vinegar Sauce thicken'd under it ; and serve it hot for a first Course.

Chickens with Carp-Sauce.

TAKE Chickens, pick and draw them, hash their Livers with a little Parsley, young Onions, Sweet-herbs, Salt, Pepper, rasp'd Bacon, a bit of Butter, Mushrooms and fresh Truffles, if you have any. Do your Chickens in a Stew-pan as usual, with a bit of Butter, Parsley, young Onions, Salt ; then spit them, wrapt with Bards of Bacon, and Sheets of Paper. Take a Stew-pan, and put in two pounds of sliced Veal, some Slices of Ham, and a Carp cut in four, upon the Meat, and put it on the Fire. When you see that it begins to stick to the Stew-pan, you must take care it does not burn, then wet it with good Broth, and half a Ladle-full of Cullis, or just as much as you have occasion for ; put in it a Glass of Champagne, and a Clove of Garlick, a Branch of Sweet Basil, some whole young Onions, and Cloves,

Cloves, a Lemon cut in Slices, and take the Fat clean off of your Cullis; see that it be of a good Taste, and good Look. Strain it thro' a Silk-sieve, take the soft Rows of your Carp and blanch them, and put it in your Carp-Sauce. When your Chickens are done, Unbard them, and dress them in their Dish: put your Rows round the Chickens, and your Sauce over, and serve it hot.

Chickens with Pike-Sauce.

TAKE Chickens, and dress them as those for Carp-Sauce, all the difference is, that instead of Carp, you'll do your Cullis with a Pike, and instead of Rows, you must take some Slices of Carp. Another time take some Cray-fish Shells, and pound them well; take all your Meat and Pike out of your Cullis, and put your pounded Shells in it, and strain it through a Sieve. You may, if you think proper, make a little Hash of Pike, and the white Flesh of Partridges, and a little Cullis, and put it in a Silver Dish, and let it heat till it sticks to it. Your Chickens being done, unbard them and dress them over the Hash; get some Cray-fish Tails, put them in your Cullis, with some long Slices of Pike, to show they are done with a Pike-Sauce. Put the whole over your Chickens, having taken care they are of good Taste, and serve it hot for a first Course.

Chic-

Chickens a la Braize.

TAKE Chickens, pick, draw, and dress them with the Legs in their Bodies. Lard them with large Bacon, the bigness of your little finger, season'd with Salt, Pepper, Sweet-herbs, and fine Spices; lard your Chickens and tie them, take a Braize-pan, garnish it with Bards of Bacon and Veal, and put your Chickens in season'd with Salt, Pepper, Sweet Basil, Thyme, Bay-leaves, Onions, and a little Garlick; cover them, wetting them with a Glass of Wine, and a Spoonful or two of Broth; put them to do with Fire at top and bottom. When they are enough, put them in their Dish, and put a hash Sauce over them, or a Ragoût of Sweet-breads, Cocks-combs, and Mushrooms, or an Essence of Ham, or a Ragoût of Oysters, at the Officer's choice, so that it be of a good Taste, and served hot for a first Course.

Chickens with large Onions.

TAKE Chickens, dress them as before, bard and spit them; baste them with good Butter: Take some large Onions, cut them in Slices, put them in a Stew-pan, with a bit of Butter, and put them over the Stove. When they have taken a fine Colour, powder them with a Pinch of Flower, wet 'em with some Gravey, and season 'em; take the Fat well off: if they be not thick enough, put in a little of your Cullis.. When your Chickens are done,
dress

dress them in their Dish. Let your Ragoût be of a good Taste, and put it over with your Onions; put a Juice of Lemon in, and serve it hot for a first Course.

Chickens in Crepine.

TAKE Chickens, dress them and spit them. When they are roasted, let them cool to make your Farce; take a piece of Fillet of Veal, and take the Skin well off, cut it in pieces, with a bit of Bacon and Calf's Udder, a piece of Beef-suet, some Mushrooms, Parsley, young Onions, Sweet-herbs, fine Spices, Salt and Pepper. Put it all in a Stew-pan over the Fire for a quarter of an hour; then put it on the Table, and hash it all well. Then take the Breasts of your Chickens, and hash it with the other Meat; take some Crumb of Bread, and boil it in some Milk, till it comes to be very thick, then put it to cool, and put it to your Farce. Add some raw Yolks of Eggs, with three Whites, well whipped, and put it all in the Mortar with your Farce. You must make a little Ragoût of Sweet-breads, Mushrooms, Cocks-combs, and Artichoke-bottoms cut in Slices. Get some Crepine of Veal, or Mutton; 'tis a Skin that the Paunches of Animals are wrap'd in: get as many pieces of it as you have Chickens, put a piece of it in a Tourt-pan, and your Chickens in, (then your Farce) leave a Hole in the middle to put your Ragoût in, and then cover it: fold the Skin about it and cover it.

and put it to bake in the Oven. When they are done, dress them in their Dish, with an Essence of Ham, and serve it hot for a first Course.

Chickens hash'd.

TAKE Chickens, roast them, and hash their Flesh very well, take their Carcasses and put them in a Stew-pan, with good Broth, an Onion cut in Slices, Parsley and Sweet-herbs. When they are well boil'd, strain them thro' a Sieve, and put a bit of Butter in that which is kneaded in Flower, and let it boil a minute; then put your hash'd Chickens in, and see that it be of a good Taste. Put in a Thickning of three Yolks of Eggs in proportion to the quantity of Chickens. When it is thicken'd, put in a Juice of Lemon and serve it hot for a By-Dish.

Chickens with Saffron, the Polish way.

TAKE Chickens, dress them, and spit them with Bards of Bacon and Sheets of Paper: take a good quantity of Onions, cut them in Slices, put them in a Stew-pan with some Broth, as white as you can. When they are well done, strain them through a Sieve, and put them in a Stew-pan; and if they are too thick, put some good Broth to 'em: let them be as thick as an Essence of Ham; then take some Saffron and pound it well, and dry it, put a large Pinch of it in a large Glass, or what you think proper; put a little hot Broth

to it, and mix it well, and put in it your Cullis leisurely till you see it is of a fine Colour, but not too high. When your Chickens are done, draw them off the Spit, cut off their Legs and Wings, and put 'em in your Cullis; serve it hot for a first Course.

Another time you may take Parsley-Roots, cut them in long Slices, boil them, and put some of the same Cullis and Saffron as before. Instead of roasting your Chickens, you may boil them in a Kettle for a quarter of an hour; if they are tender, hasten them in the boiling, and dress them in their Dish, and put your Cullis of Parsley-Roots over them, and serve it hot for a first Course.

Chickens the Citizens way.

TAKE Chickens, pick, draw, singe and dress them; take an earthen Pot, put Water in it enough to cover 'em, put it on the Fire with a handful of Salt. When the Water boils, put your Chickens in it; don't boil them too much, put a bit of Butter in a Stew-pan, with a Pinch of Flower, some Nutmeg, Pepper, Salt, and Oysters if in season. Put your Stew-pan on the Fire, and thicken your Sauce; which being thicken'd and good tasted, dress your Chickens in their Dish, and your Oysters over them.

Another time take a Pinch of chop'd Parsley, the Green of a few young Onions, a little Mint and Taragon, if you have it; if you have nothing but Parsley, still make your Sauce,

and put a couple of Anchovies hash'd in it, cut half a Lemon in little Dice, squeeze the other half into the Sauce, and add a bit of Butter, a Pinch of Flower, Salt, Pepper, and a little Water, and let your Sauce boil. Your Chickens being enough, serve them with your Sauce over.

Another time you may put some Endive with your Chickens; and when they are enough, give them three or four Cuts with your Knife, and put them in a Stew-pan, with a bit of Butter, a Pinch of Flower, and put them on the Fire, and wet them in the Gravey your Chickens are done in. If it is not thick enough, you may put a Thickening of Yolks of Eggs.

Another time you may boil them with Onions, put them in a Stew-pan with a bit of Butter kneeded in Flower, Salt and Pepper, put them on the Fire, with a little of the Broth that the Chickens are done in, and thicken it with a Thickening of Yolks of Eggs, and serve it hot for a first Course.

Chickens with Eels.

TAKE Chickens, pick, singe and draw them, take the Livers, cut off the Galls, and hash them with Parsley, young Onions, Mushrooms, Sweet-herbs, fine Spices, Salt, Pepper, rasp'd Bacon, and a bit of Butter; put it all in the Bodies of your Chickens, and blanch them in a Stew-pan, with a bit of Butter, Parsley, and young Onions. Then spit them, wrap'd with Bards of Bacon and Sheets of Paper. Take some Eels,

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Eels, skin them, and cut them about six Inches long, and lard them with small Bacon. When they are larded, take some White Wine and put your Eels in, and let them take one boil; then have a Glaze of Veal made thus: Take some Veal, Ham, and Broth, and let it boil very well, till your Veal is quite done; then set it on a Stove, and let it diminish till the Gravey turns to a Caramel. Then put your Slices of Veal in, and put it on hot Cinders to do softly, and a little Fire at top. When your Chickens are done, unbard them, and dress them in their Dish, with an Essence of Ham, and your Slices of Eel round, and serve it hot for a first Course.

Another time instead of larding them with small Bacon, stick them through and through with large Lards of Bacon, and let them boil in a little white Braize, made with Bards of Bacon, Salt, Pepper, Sweet-Basil, Slices of Onions, and a couple of Glasses of White Wine. When your Eels are done, and firm, take an Essence of Ham, draw your Eels out of the Braize, and put them in your Essence. When your Chickens are done, dress them with the Slices of Eels round, with the Juice of a Lemon in your Essence, and put it over, and serve it hot for a first Course.

Chickens the Cardinal way roasted.

TAKE Chickens fresh killed, clean them well, and run your Finger between the Skin and the Flesh of the Stomachs, Backs,

and Legs. This must be done as soon as they are pick'd, or else it could not do without breaking; whereas if they are warm, it comes off easter, and the next day draw them. You must have at least three quarters of a hundred of Cray-fish, and boil them; when boil'd, clean them, and pound the Shells in a Mortar, as fine as possible; the more they are pounded, the redder your Chickens will look. Then put some Cray-fish Tails to it, with a good bit of Butter, Sweet-herbs, fine Spices, Salt, Pepper, young Onions, and Parsley hash'd. Pound the whole well together, then put it in a Silk Sieve, and strain it through with all your strength, with a wooden Spoon or Ladle, and farce your Chickens betwixt the Skin and Flesh, on the Back, as well as the Breast and Legs. Spit them, wrap'd with Bards of Bacon, and Sheets of Paper, and roast them. When they are done, unbard them, and dress them in their Dish, with an Essence of Ham under, and serve it hot for a first Course.

Chickens Marinet.

TAKE Chickens, pick, singe and draw them, then cut them in pieces as you do for a Fricassée of Chickens. Put them in a Stew-pan, with sliced Onions, Sweet-Basil, Parsley in Sprigs, Salt, Pepper, Cloves, a good bit of Butter, and a little Broth, the Juice of three or four Lemons, and put them on the Fire, to let them take a Relish; then take them out to drain. Whip some Whites of Eggs,
dip

dip your Chickens in it, and afterwards in Flower. You must have some Hog's-lard on the Fire to fry them directly; when they are fry'd, dress them in their Dish, and garnish it with fry'd Parsley, and serve it hot for a Course or Bye-Dish.

Chickens in Athlets glazed.

TAKE Chickens, cut them in pieces as for a Fricassée, and take the Skins off. Lard the Wings, Breasts and Legs, and skewer them with Athlets as before, the Back, the same side. Put them in a Stew-pan, with some bits of Veal, Ham, a Bunch of Parsley, young Onions, and Sweet-herbs, put it on the Fire, and wet it with Broth; let it do slowly. When they are done, take them off, and strain off the Broth, then put it again in the Stew-pan, and over the Fire, and let it boil till it comes to a Caramel; then put your Chickens in Athlets into it, and glaze them; then draw them out, and put them in their Dish: then put in the Sauce-pan a little Cullis, and a little Gravey, with the Juice of a Lemon, and strain this little Cullis. Let it have a good Taste, put it under your Chickens, and serve it hot for a Bye-Dish, or for Garnish to large Dishes.

Chickens fricassé'd with Champaign.

TAKE Chickens, pick, draw, and take off their Skins, cut the Feet off above the Knee-joint, and the small Ends of the Pinions. Take off the Legs, and with your

Knife break its Bone, and take it out. Take off the Wings and Breast, then clean the Flesh from the rest of the Carcass, wash them in two or three Waters, and blanch them over a Stove. When they are blanch'd, put them in cold Water, and clean them, and put them on a Sieve; then put them in a Stew-pan, with a little melted Bacon, a bit of Butter, a Slice of Ham, a bunch of Sweet-herbs, and an Onion stuck with three or four Cloves, some Mushrooms, some Truffles cut in Slices, and Cock-combs, season'd with Salt and Pepper. Pass it all well over the Stove, and powder it with Flower, and let it take two or three Turns on the Stove, and wet it with a little Broth: boil two Glasses of Champaign, and put it in your Fricassée, and let it do softly; mix two or three Yolks of Eggs in Veal Gravey, with a little hash'd Parsley. When your Fricassée is done, and diminish'd enough, thicken it with this Thickening. See it be of a good Taste, and dress it handsomely in its Dish, and serve it hot for a first Course, or Bye-Dish.

Chickens fricassée'd the Countryman's way.

TAKE Chickens, pick, draw, singe and cut off the Legs, Wings, and Breasts, cut the Rumps in two, and put them in Water; then take a Pan or Stew-pan, put your Chickens in it, with a bit of Butter, and some Onions; season them with Salt and Pepper, set them on the Fire till they are almost enough, then put in a Pinch of Flower, wet them with a little
Water,

Water, make a Thickening of Yolks of Eggs, a little Nutmeg, hash'd Parsley, a Rocambole, and a Shallot hash'd: mix your Thickening with the Liquor of your Chickens, or Verjuice, or Juice of a Lemon; thicken your Fricassée with it, and observe it be of a good Taste, and dress it in its Dish, and serve it hot. If you have any Mushrooms, you may put some in, it will be the better.

Chickens in Athlets.

TAKE Chickens, and cut them as for a Fricassée of Chickens; put them in a Stew-pan with bits of Bacon, Parsley, young Onions, Salt, Pepper and Sweet-herbs; put them on the Stove, with a little Flower, and wetted with a little Gravey. Then let them cool, and put them on your Athlets, bread them with Crumbs of Bread, then fry or boil them: if you fry them, before you crumb them, you must put them in beaten Eggs: make use of them to stick in large Pieces of Meat.

Chickens fricassée'd.

TAKE Chickens, and cut them as the Chickens fricassée'd with Champaign. Being cut, wash them and blanch them. When they are blanch'd, put them in cold Water, and drain them on a Sieve; then put them in a Stew-pan, with some melted Bacon, a bit of fresh Butter, a bunch of Sweet-herbs, an Onion stuck with three or four Cloves, a Slice of Ham, Cocks-combs, Mushrooms, Sweet-breads, and some

some Truffles, season'd with Salt and Pepper. Pass it all over the Stove, then put a little Flower, and give it two or three Turns on the Stove, and wet it with half Broth and half Water, and let it do softly. Make a Thickening with three or four Yolks of Eggs and a little Cream, and mix it well, and put a little hash'd Parsley to it. When your Fricassée is done, and diminished accordingly, thicken it on the Stove with your Thickening of Eggs and Cream, and dress it neatly in the Dish, and serve it hot for a first Course or Bye-Dish. If you do it with Verjuice instead of Cream, you mix your Eggs with Verjuice.

Chickens with Truffles the Italian way.

TAKE Chickens, pick, singe and draw them, hash their Livers with Parsley, young Onions, Sweet-herbs, fine Spices, Mushrooms, some Truffles, rasp'd Bacon, and a bit of Butter. Hash them well, and put them in the Bodies of your Chickens, and fasten them at both ends, that your Farce don't run out. Fasten both Legs of your Chickens close to their Bodies with Pack-thread, and blanch them in a Stew-pan, with Oil, sliced Onions, Salt, Pepper and Sweet-Basil. Peel afterwards some Truffles, as many as you think proper, to put with your Chickens; then take a Stew-pan, and put some Slices of Veal and Ham in, then put your Chickens and Truffles in it, and season it slightly with Salt, Pepper, Cloves, Sweet-herbs, an Onion cut in Slices, two
Cloves

Cloves of Garlick, then peel a Lemon cut in Slices, and put it with your Chickens, with half a Glass of Oil, and a Glass of Champaign; put also over your Chickens some Bards of Bacon, and put it to do softly, with Fire at top and bottom. When they are done, take them out, and keep them hot, and take off the Bards of Bacon, and put in a Stew-pan a little Ladle-full of good Broth, a little one of Gravey, and a little Cullis. Let it boil well together, and take off all the Fat; then strain it through a silk Sieve, put your Cullis in a Stew-pan, with your Chickens and the Truffles, keep them warm. When you are ready to serve, dress them in their Dish, with your Truffles round: take care that your Cullis be of a good Taste, and put it over your Chickens, and serve it hot for a first Course.

Delicate Chickens.

TAKE some little fat Chickens, and pick very nicely, take the Crows out of their Necks, and pull off their Skins, taking care you do not break it, and let the end of the Wings, Legs, or end of the Rump, hang at the Skins: the Skins being taken off, draw the Chickens, wrap them with Bards of Bacon and roast them. When they are done, take them off, unbard them, and take out the Bones, put the Flesh on a Table, mix'd with a little Ham, Parsley, and young Onions hash'd, season'd with Salt, Pepper, fine Spices, and a few Sweet-herbs. Get some Mushrooms, Truffles, a Calf's Udder blanch'd, a little Bacon, hash
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the whole well together, and mix an Onion done under hot Cinders, and then pounded. Put the whole in a Mortar and pound it, then take it out, and put it in a Stew-pan, with a Measure of Cream or Milk, and four or five Yolks of Eggs. Mix it all well together, and put it on a Stove to thicken a little, then take it off. See that the Farce be of a good Taste, and put it to cool, till it be only luke-warm; then fill with your Farce the Skins of the Chickens, then sew them at each end. Take a Stew-pan and boil some Milk, and take the Fat clean off, put your Chickens in for a minute; then take them out, put them between two Linnen-cloths, and let them cool. When they are cold, lard them with small Bacon like other Chickens, then put some Bards of Bacon in the bottom of a Stew-pan or Dish, and lay your Chickens on them, and put them in the Oven; if in a Dish, under a Cover. When they are done, and of a fine colour, take the Dish you will serve 'em in, and fold a Napkin over it. Dress your Chickens handsomely on the Napkin, and serve it hot for a first Course or Bye-Dish.

Chickens a-la Cendre.

TAKE little Chickens, pick, singe and draw them, hash their Livers with Parsley, young Onions, Mushrooms, Sweet-herbs, fine Spices, some Truffles if you have any, rasp'd Bacon, and a bit of butter. Hash all well together, and put it in the Bodies of your Chickens,

kens, and close them at both ends, lest the Farce should drop out. Blanch them in a Stew-pan, with a bit of Butter, young Onions, and Sprigs of Parsley. Take a Stew-pan, garnish it with Slices of Bacon, and very thin Slices of Veal, Slices of Ham, Onions cut in very thin Slices; put your Chickens in order in it, and season'd with Salt, Pepper, Sweet-Basil, Bay-leaves, and Cloves. Cover them with Veal and Slices of Ham, Bards of Bacon, let 'em do with Fire under and at top; observe that they be somewhat firm and not over-done. When they are done, take them out and keep them warm; take the Bards of Bacon out also, then put in this Stew-pan a small Ladleful of good Broth, as much Gravey, and as much Cullis, a Glass of Champaign, and some Slices of Lemon. Boil the whole on a hot Stove, and take the Fat well off, and strain it through a silk Sieve. Then dress your Chickens in their Dish, and observe that your Sauce be a little thick, and of good Taste; put it upon your Chickens, and serve it hot for a first Course.

Though I have called this Course, Chickens on Cinders, I hope, that it will not be taken amiss, that I direct the dressing of them in a Stew-pan, because they retain their Gravey, and taste better this way, and are not liable to be burnt as they are on the Cinders. When they are dress'd this last way, you may put such a Ragoût as you think fit on them,

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provided it be well tasted, looks well, and is serv'd hot.

Chickens the Barbary way.

TAKE good Barn-Chickens, dress and beat them with a Rolling-pin, to break their bones, then make a fine Farce, well season'd, to put in their Bodies; then boil them in Milk, but not to put them in till it boils, with all sorts of Sweet-herbs and good Seasoning. When they are done, take them out, bread them, boil them on the Braize, and serve them with a Ramolade.

Chickens with Pease.

TAKE Chickens, pick, singe and draw them, cut their Livers in four or five pieces, and some others, if you have any: season them with Salt, Pepper, Sweet-herbs, young Onions, Parsley, and a bit of Butter. Mix all together, and put it in the bodies of your Chickens, and close the Rump thro' the upper Skin, and blanch them with a bit of Butter, Parsley, young Onions and Salt. Being blanched, wrap them with Bards of Bacon and Sheets of Paper, and roast them: make a Ragoût of Pease ready after this manner; Take a Stew-pan with a good Piece of Butter, and the quantity of Pease that you think proper, with a bunch made of young Onions and Parsley, two Lettices in bunches, cover it and put it on the Fire to do slowly. When they are almost done, put in a Pinch of Flower, and

wet it with some good Gravey, and let it do slowly. When it is done, rake out the bunches, let it be of a good Taste, and make an end of thickning it with your Cullis. When your Chickens are done, dress them in their Dish, and your Ragoût of Pease over, and serve it hot.

You may serve Chickens with *French Beans* the same way, in putting some Cullis when they are done.

Chickens the Schomberg way.

TAKE young Barn Chickens, pick, draw, and singe them, hash their Livers with Parsley, young Onions, Mushrooms, Truffles, Sweet-herbs, fine Spices, Salt, Pepper, a Rocambole chop'd, and a good bit of Butter. The whole being well hash'd together, put it in the Bodies of your Chickens, close them at both ends, and tie the Legs close to the Bodies: take a Stew-pan, put a bit of Butter in or melted Bacon, with Parsley, young Onions whole, and Sweet Basil; put your Chickens in it season'd with Salt and Pepper; put 'em on the Fire, and blanch them very round and white. Spit 'em on Iron Skewers, and fasten them to the Spit; let 'em do slowly, and baste 'em with fresh Butter; then bread them, and let them take a fine Colour. When they are done, dress them in their Dish with an Essence of Ham under, and serve it hot for a first Course.

Chic-

Chickens in Bottles.

TAKE Chickens, pick, singe, and draw them ; singe the Legs, Wings and Head, as neat as possible : draw them by the Necks, and take out all the Bones in general, and part of the Flesh. Observe, not to cut the Skin off the Neck too low. Make a Farce as it is in the Chickens with Cream ; all the difference is, that you must make it a little lighter, and more Whites of Eggs whip'd in. You must have a Bottle, of a very thin Glass, and the Neck of it a little bigger than the other Bottles, then put the Chickens in as strait as you can ; but take care to have the Skin of the Neck of the Chicken at the Top of the Bottle like a Gut, then fill it almost half full with your Farce. You must have a little Ragoût ready, made of very thin and short Slices of Chickens or Fowls, and Slices of Partridges, Truffles if you have any, Slices of Cocks-combs wetted with a little Broth, and season'd. Observe it be of a good Taste, and thicken'd with a little white Cullis *à la Reine*, and Juice of a Lemon ; put it all in your Chicken, and fill it with the rest of your Farce, and tye the Head with the Skin over the Neck of your Bottle. You may take Chickens, and dress them in the shape of a Pear ; one Leg serves you for the Stalk of the Pear, one large Chicken will serve for two Pears : but to do it well, you must have a little Chicken, one Leg to come out for the Stalk of the Pear, and fill it with the
same

same Farce and same Ragoût. Observe to make it in the shape of a Pear, as much as you can, and do them in a little white Braize. When they are done, serve them with a little white Cullis *à la Reine*, or an Essence of Ham, or an *Italian* Sauce. Another time you may lard them with small Bacon on all sides, and let them do the same way, and take care they be not too much done, because of the Bacon; and you must have a Glaze ready, the same as for Fricando's of Veal, and glaze them as well as possible. You may do Fowls the same way; one Fowl will make four Pears; one Turkey the same: you may make them also of Partridges, Pidgeons, Pheasants and Ducks, the same. As for the Chickens in Bottles, you may do as many, according to the bigness of your Dish. You must boil them in Water, and take care none goes in the Bottle; you must have at least three Hours to boil it. When you are ready to serve, put in the white Cullis at the mouth of the Bottle, and cut the Bottle with a Diamond, that those that are at Table may take the Chickens out themselves.

Chickens in Epigram.

GET some roasted Chickens, cut their Legs and Wings, and scrape the End of the Legs, and take out the great Bones of the Legs, and leave the Skins behind the Wings and Legs as much as possible, and cut out part of the Flesh, without disfiguring the Legs and

Wings, and cut the Flesh off the Breasts of your Chickens in thin slices. Hash the rest of the Carcass with a Calf's Udder, a bit of blanch'd Bacon, a bit of Crumb of Bread, boil'd in some Milk, and an Egg: season all with Salt, Pepper, Sweet-herbs, fine Spices, Mushrooms, fresh Truffles, if you have any. Hash all together, and let it be of good Taste; then fill the Legs and Wings with it, within the thickness of an Inch; bread them with Crumbs of Bread, and put them in order in a Tourte-pan, with Bards of Bacon, and let them take a fine Colour in the Oven. Make a Ragoût after this manner; Take a Stew-pan, put in it a bit of Butter, sliced Mushrooms, Truffles if you have any, pass them on the Fire a moment, with a pinch of Flower, and wetted with a little Broth, and seasoned. Put a hash'd Rocambole in it, and put your Slices of Chickens in. Observe it be of good Taste, thicken it with Yolks of Eggs and Cream, and the Juice of a Lemon. Dress it in the Dish, and your Legs and Wings over. Another time you may break the Bones of the Carcasses in a Ladle-full of Broth, which will serve to wet your Slices of Chickens.

You may serve Fowls, Turkeys, and all sorts of Poultry the same way.

Chickens in a Pan.

TAKE Chickens, pick, singe, and draw them, split them on the Backs, take out the great Bones of the Legs and Breasts, and truss

truss the Legs like young Turkeys : season them within with Salt and Pepper ; garnish a Stew-pan with little Slices of Veal and Ham, Slices of Onions, Sweet Basil, Cloves of Garlick hash'd, and put in your Chickens a little Salpicon, made of Sweet-breads, fat Livers, Mushrooms, and Cocks-combs, and put it in the Bodies of your Chickens, and cover the top as it was at bottom : cover your Stew-pan, and set it a doing slowly, with Fire at top and bottom. When they are done, take your Chickens out, and keep them warm ; then put a Ladle-full of Broth in that Stew-pan, and let it boil. When the Meat is done, take it off, and strain the Liquor through a silk Sieve, and take the Fat well off ; put it on the Fire, and let it boil till it comes to a Caramel ; then glaze your Chickens, dress them in their Dish, and put in that Stew-pan a little Broth or Gravey, and Cullis, and the Juice of a Lemon. Observe, that it be of good Taste, and put it under your Chickens.

Another time you may do it without glazing, in putting some Gravey and Cullis in your Stew-pan, and serve it over your Chickens.

You may do Capons, Fowls, Partridges and Pheasants the same way.

C H A P. IV.

*Of Courses, with Quarters of Lamb.**A Fore Quarter of Lamb in Cawl.*

YOUR Fore Quarter being roasted, take off the Shoulder, the Flesh of which you put on a Table, to be minc'd with a bit of blanch'd Bacon, a bit of Beef-sewer, and a Calf's Udder. Add a bit of Crumb of Bread, boil'd in Milk, with four or five Yolks of Eggs; season the whole with Salt, Pepper, Sweet-herbs, Spice, some Garlick, and Mushrooms cut small. All being well mixed together, put a Calf's Cawl in a Baking-pan, lay over it your Quarter of Lamb, with a border of your Stuffing, two or three Fingers deep, round it and over it; then put in the Stump of your Lamb, reaching about two Inches over the border of your Pan. Keep a Ragoût ready made thus, *viz.* Put a Stew-pan over the Fire with a little Gravey and Broth, some Mushrooms, and Sweet-breads of Lamb or Veal, cut into bits. This being boil'd, and the Sauce short, thicken it with Cullis; add to it some Cocks-combs, Artichoke-bottoms, and fat Livers, if you have any. Your Ragoût being palatable, put in it some Lemon-juice, let it be cold; then put it over your Quarter of Lamb, and over the whole, the remainder of your Stuffing; smooth it with beaten Eggs: then

then wrap up the whole in your Calf's Cawl, over which you pour some melted Butter with Crumbs of Bread, let it get a Colour in the Oven. Then dish up your Quarter of Lamb, and serve it up hot, with an Essence under it, for a first Course.

The two Hind Quarters of Lamb with Sweet-herbs.

TAKE the hind Quarters of Lamb, and raise the Skin, without breaking it, so as it may stick on the Side, without taking it off, beginning at the Knuckle. Take some scrap'd Bacon, Parsley, and Chibbol cut small, season'd with Salt, Pepper, Sweet-herbs, Spice, a bit of Butter, and Mushrooms. The whole being well minced and mixed together, put it between the Skin and the Flesh of your Lamb, and tie up the Skin, to keep in the Stuffing. Then spit your hind Quarters with Slices of Bacon, and Paper round. Your Lamb being roasted, take off the Slices of Bacon and the Paper, and after strow some Crumbs of Bread over it; let it roast a little more, to get a Colour. Then dish it up with Gravey and Cullis, mix'd together, with some Shallots cut small, a little pounded Pepper, and Orange-juice. You may add a couple of Rombatoes cut small, if the Master you serve likes them. This is served up hot for a first Course.

You may likewise lard these Hind Quarters, and do them in a large Stew-pan, being glaz'd.

Lambs Plucks, the Italian Manner.

TAKE a Lamb's Pluck, that is to say, the Head, the Trotters, the Harflet, &c. Take out the Jaw-bones, and cut the tip of the Muzzle, put the Head and the Harflet in fresh Water; after these have been blanch'd, put in the Trotters. Then the Head, the Harflet, and the Feet of your Lamb being parboil'd, put them in a Kettle over Slices of Bacon; and the whole being seasoned with Salt, Pepper, Sweet-herbs, Sweet Basil, Thyme, Slices of Onions, with more Slices of Bacon over, pour some Water in it, and let it boil. When boil'd enough, put it in a Dish, skin the Tongue, and cut it in two, and open the Head by the Skull, take out the Bone to take out easier the Brain. Then put the Head so order'd with the Tongue in the middle of your Dish: cut the Lights and Liver in four or five bits; placing these bits with the Trotters round the Head, and put over the whole an *Italian* Sauce: serve it up for a small Dish.

For a Change, you may take your Liver and Lights, cut in very thin Slices, and toss'd up in a Frying-pan, season'd with Salt, Pepper, Chibbol, Parsley and a Dust of Flower. When done, add a dash of Vinegar and Gravey, and serve it up hot.

A white Fricassée of a Fore Quarter of Lamb.

TAKE a Fore Quarter of Lamb, take off the Shoulder, and cut it with the Remainder in square bits three Fingers breadth. Throw them in fresh Water, and blanch them, then put them in a Stew-pan with a bit of Butter, a bunch of Sweet-herbs, some Pepper, and Salt; toss it up, strow over it a dust of Flower. Let it stew slowly in Water, if you have no Broth, and put in it some Mushrooms. When your Fricassée is enough and relishing, thicken it with four or five Yolks of Eggs, and some Cream, a little Parsley and Shallots cut small, and Nutmeg, then a Lemon-juice; serve it up hot for a small Dish.

A Fore Quarter of Lamb in Fricando's.

TAKE a Fore Quarter of Lamb, and raise the Skin thereof with your Knife, beginning at the Knuckle; and put between the Skin and the Flesh a Salpicon. You may see the manner of making it in the Chapter of Cullis. The said Quarter being scalded, and larded with middling Bacon, put it in a Stew-pan with some Slices of Veal, Ham, and Bacon over it, to hinder it from blackening. Then let it boil with some Broth and Water, a Bunch of Sweet-herbs, and Onions. Your Lamb being boil'd enough, strain off the Broth, which put on again in a Stew-pan, to let it boil to a Jelly; then put your Quarter of

Lamb in it: put the whole on hot Cinders to glaze, and dish up your Quarter of Lamb with the Liquor left in the Stew-pan, mix'd with a little Gravey, Cullis, Lemon-juice, put under your Lamb; serve it up hot.

A Hind Quarter of Lamb en Saucisson.

TAKE a hind Quarter of Lamb, split it in Length, and lard it with Bacon and Ham, after the great Bone is taken out. This done, put in it the following Salpicon, *viz.*

Take some Ham cut in Dice, some Wings and Breasts of Chickens, some Mushrooms, and pickled Cucumbers. Season the whole with Salt, Pepper, Sweet-herbs, Spice, Parsley, and Chibbols cut small. Mix all well together, fill with it your Quarter of Lamb, which must be roll'd up in the form of a Sausage, and put it in a Cloth, ty'd with Pack-thread: let it be done in a white Braize. When ready, take off the Cloth, and the Pack-thread; dish it up with a Sauce made of White Wine, or the *Italian* Sauce, spoke of in the Chapter of Cullis.



CHAP. V.

*Of Pheasants.**Pheasants with a Sauce à l'Espagnole.*

TAKE some Pheasants, pick and draw them clean; take care not to cut the lower Part of the Belly: take scrap'd Bacon, Parsley, green Onions, Pepper, Salt, Sweet-herbs, fine Spice, Champignons, mince all small together, and put it into the Belly of your Pheasants: thrust the Rump thro' the lower Part of the Belly; let them roast on the Spit, wrap'd up in Slices of Bacon, and Paper tied round: take a Stew-pan, put in it good Oil, an Onion cut into Slices, some Parsley, a small Carrot cut into small bits, put all this over a Stove, and give it some tosses; then moisten it with good Gravey, and good Cullis of Ham, half a Lemon cut into Slices, after the Rind has been taken off, some Champignons, three or four Cloves of Garlick, a little Basilic, with a good Glas of Champaign: skim well off the Fat of your Cullis; take the Liver of your Pheasants, taking off the Gall, pound it in a Mortar; it being pounded, put a little Gravey in your Mortar, to take out the easier your Liver, and take the Onions and Carrots out of your Cullis: then put in it your Liver, which you just have pounded, and strain it off. Your Pheasants being roasted, draw them off in taking off

off the Slices of Bacon; dish them up, and put your Sauce *à l'Espagnole* over them, and serve them up hot for Entry.

Pheasants with Olives.

TAKE as many Pheasants as you think will make up your Dish, pick, singe, and draw them clean; but don't cut the lower Part of the Belly, or Vent. Take off the Galls from your Livers, and cut these small, with some Parsley, green Onions, Champignons, Sweet-herbs, fine Spice, Pepper, Salt, scrap'd Bacon, and a bit of Butter, and put all this into the Belly of your Pheasant, and thrust the Rump into the lower Part of the Belly, or Vent, to prevent your forc'd Meat from coming out; blanch them in a Stew-pan with Butter, Parsley, green Onions, Salt, Basilic, all in Branches: Put your Pheasants on the Spit, wrap'd up in Slices of Bacon, and Paper ty'd round. Take some Olives, take out their Stones, blanch them in hot Water; they being blanch'd, put them in a Stew-pan, with Cullis, Essence of Ham and Gravey; put them a boiling, skimming well off the Fat; see that all together be relishing. Your Pheasants being roasted, draw them off, and take off the Slices of Bacon; dish them up, put your Olives over them, and serve them up hot for Entry.

Roasted

Roasted Pheasants, with Oysters.

TAKE some Pheasants, pick and draw them, but do not cut off the lower Part of the Belly or Vent: cut the Livers small; take some Oysters, and blanch them, take off the hard in the middle, and put them in a Stew-pan with some Butter, together with your minc'd Livers, Parsley, green Onions, Pepper, Salt, Sweet-herbs, and fine Spice; give it all together two or three tosses, then put in it your Pheasants, and thrust the Rump into the lower Part of the Belly or Vent: blanch them as those here before, and put them on a Spit, wrap'd up in Slices of Bacon, and Paper tied round. Take again Oysters blanch'd as the other, put them in a Stew-pan, with half a Ladle-full of Ham-Cullis, and a little of other Cullis, then boil them; they being boil'd as low as you would have, put in your Oysters, with a Lemon-juice. Your Pheasants being roasted, draw them off; in taking off the Slices of Bacon, dish them up, with your Oyster-Ragoût over them, and serve them up hot for Entry.

Pheasants with Oysters, the Italian Way, with a white Sauce.

TAKE some Pheasants, pick and draw them clean, cut their Livers small, take some Oysters, *viz.* to each Pheasant half a dozen will be enough: blanch them, and put them in a Stew-pan with your Livers, and a lump

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lump of Butter, some Parsley, green Onions, Pepper, and Salt, Sweet-herbs, fine Spice; put all together a moment over the Fire, and put it afterwards into your Pheasants. Blanch them in a Stew-pan with Oil, green Onions, Parsley, Basilic, and a Lemon-juice: then put them on the Spit, cover'd with Slices of Bacon, and Paper tied round. Take some Oysters, and blanch them in their own Liquor; then pick them; take a Stew-pan, put in it four Yolks of Eggs, the half of a Lemon cut into small Dice, a little beaten Pepper, a little scrap'd Nutmeg, a little Parsley cut small, a Rocambole, an Anchovy cut small, a little Oil, a small Glass of Champaign, or other White Wine, a lump of Butter, with a little Ham-Cullis; then put your Sauce over the Fire, and thicken it: take care the Sauce does not turn, put in it your Oysters: see that your Sauce be relishing. Your Pheasants being done, draw them off, take off the Slices of Bacon, and dish them up with the Oyster Ragoût over them, and serve them up hot for Entry.

Pheasants with Maingots.

TAKE some Pheasants, pick and draw them clean; take their Livers, taking off the Gall, and mince them with some Parsley, green Onions, scrap'd Bacon, a lump of Butter, Pepper and Salt, Sweet-herbs and fine Spice; put all this into the Belly of your Pheasants; then blanch them in a Stew-pan, with some Butter, Parsley, and green Onions;

this done, put them on the Spit, cover them with Slices of Bacon, and Paper ty'd round: take some Maingots, cut them into Slices, and blanch them in hot Water. They being blanch'd, put them in a Stew-pan, with a little Cullis, together with Ham-Essence, and a little Gravey; let them boil a moment, and skim them off. Your Pheasants being roasted, take off the Slices of Bacon, and dish them up, put your Ragoût of Maingots over them, and serve them up hot for Entry.

Pheasants with green Truffles.

TAKE some Pheasants, singe them over the Fire, and pick them clean; then draw them, mince the Liver small, together with scrap'd Bacon, Parsley, green Onions, some Truffles, Pepper, Salt, Sweet-herbs, fine Spice, and a lump of Butter; all together minced very small, put it into the Belly of your Pheasants, and tye them up at both ends. Blanch them the same as the other here before; then put them on the Spit, wrap'd up in Slices of Bacon, and Paper ty'd round: take some Truffles, peal and cut them into Slices, wash them well, then put them in a Stew-pan with a little Broth, and let them stew softly; they being stew'd, thicken them with common Cullis, or else with Ham-Essence, and put to it a Lemon-juice. Your Pheasant being roasted, draw them off, and take off the Slices of Bacon, and dish them up; put your Ragoût
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of Truffles over them, and serve them up hot for Entry.

Pheasants with Truffles the Italian Way.

TAKE your Pheasants, clean and order them as were those before; the difference here is, that the other were roasted. Take a Stew-pan, place in it some Slices of Veal, of Ham, and Onions; then put in it your Pheasants: take some Truffles, as many as you think fit, peel and wash them, put them in the Stew-pan, together with your Pheasants, season'd with Pepper, Salt, Sweet-herbs, three or four Cloves of Garlick, a Lemon cut into Slices, half a Glass full of Oil, a Glass of Champaign; then continue to cover them with your Slices of Veal and Bacon: put them a stewing, Fire over and under; but take care they be not too much done; your Pheasants must be plump and firm. And they being done, take them out, and keep them hot: put into the same Stew-pan your Pheasants have been in, half a Ladle-full of good Gravey, with as much Ham-Cullis; let all together boil well, skimming the Fat off: then strain off this Sauce in a silk Strainer. Put your Truffles into your Sauce again: being ready to serve up, dish your Pheasants with the Truffles round them, put your Sauce over them, and serve them up hot for Entry.

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Pheasants à la Braise.

TAKE some Pheasants, pick and draw them, and truss their Legs inside the Body, blanch them over a Charcoal Fire, and lard them with thick Bacon cut into Slices, as small as the half of a little Finger; season it with Pepper, Salt, Sweet-herbs, and fine Spice. Take a wooden Larding-pin to lard your Pheasants; they being larded, tie them with Pack-thread, and put them a stewing in the Braise: Here followeth the way of doing it, *viz.* Take a long deep Stew-pan, or a Brass Kettle, put into it some Slices of Bacon and Beef, then put in it your Pheasants, and season them with Pepper, Salt, some Basilic, Thyme, Bay-leaves and Onions: then put in again another Laying of your Slices, moisten them with a Ladle-full of Broth, and put them gently a stewing, Fire under and over. They being stewed, you may serve them with a minced Sauce, or else with a Ragoût of Sweet-breads of Veal, or with *Spanish* Cardons, and serve them up hot for Entry.

Pheasants with Cabbage.

TAKE some Pheasants, order them the very same way as those before: take some Cabbage and blanch it. This done, you bind it with small Pack-thread, divided into several Parcels, and put it a stewing in your Braise, together with your Pheasants. This being done, you take them out, with your Cabbage

bage to drain ; then dish up your Pheasants ; between each Pheasant, you lay a bit of Cabbage, with a good Cullis over it, and serve it up hot for Entry.

Pheasants with Achia.

TAKE some Pheasants, pick and order them the same as those here before : then put them on the Spit, wrap'd up in Slices of Bacon, and Paper ty'd round. Take some Achia, cut it into Slices, and blanch it in hot Water ; being blanch'd, put it in a Stew-pan with a little Ham-Essence, together with a little of your common Cullis, and a little Gravy : set all together a moment over the Fire, and the Pheasants being done, draw them off, taking off the Slices of Bacon, and dish them up. Let your Ragout be relishing ; then put over them your Ragout of Achia, and serve them up hot for Entry.

Pheasants with Cray-fish.

TAKE your Pheasants, pick and draw them ; leave the Vent whole, take the Livers, taking off the Gall, and mince them with scrap'd Bacon, a lump of Butter, Parsley, green Onions, Champignons, Pepper, Salt, and fine Spices : mince all together very small, and put it into the Belly of your Pheasants, thrust the Rump into the Vent, blanch them in a Stew-pan, with a lump of Butter, some green Onions and Parsley, all in branches : then put them to the Spit, wrap'd up
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in Slices of Bacon, and Paper ty'd round. Take a dozen of the middling sorts of Cray-fish, which you put a stewing. This done, take off the small Claws, and pick the Tails; put them in a Stew-pan, with a little Essence and Gravey; let them stew, to make them have a Taste. Your Pheasants being roasted, draw them off, take off the Slices of Bacon; dish them up with the Cray-fish round them, and your Essence over them, and serve them up hot for Entry.

At another time you may make use of Cray-fish Cullis, which is made in the following manner: Take some small Cray-fish, and wash them well; put them a stewing with green Onions, Parsley, Pepper, Salt, a little Water, and put them over the Fire; as soon as the Water boils up, they are done: Pick them, and pound the Shells; put in a Stew-pan a Piece of a Fillet of Veal cut into bits, together with some Slices of Ham, Onions, Carrots cut also into bits. Put your Stew-pan over the Fire; when your Cullis begins to stick a little, moisten it with Broth, and put in it some Crumbs of white Bread, with one or two Slices of Lemon: taste your Cullis, whether it be good, take out of it all the Meat; then put in your pounded Cray-fish Shells: strain them immediately off. You may use this Cullis with all sorts of Meat, with Partridges or Pidgeons, &c. and when your middling sort of Cray-fish have got a Taste, put them into this Cullis, and serve them up hot.

At another time you put your Cray-fish Tails in a Stew-pan with Gravey, some Cul-

lis and Salt, to make them relish; then put them in your Cray-fish Cullis; and after that your Cullis, with the Cray-fish Tails over your Pheasants, and serve them up hot.

Pheasants the Spanish Way.

TAKE your Pheasants, singe, pick and draw them; mince the Livers with a lump of Butter, scrap'd Bacon, Champignons, green Truffles, if you can get any, some Parsley, green Onions, Pepper, Salt, Sweet-herbs, and fine Spice; mince all well together, and put it into the Body of your Pheasants, and tie them up at both Ends; then blanch them in a Stew-pan: they being blanch'd, put them on the Spit, wrapt up in Slices of Bacon, and Paper tied round. Take a Stew-pan, put in it an Onion cut into Slices, a Carrot cut in small bits, with a little Oil, give it some tosses over the Fire, then moisten it with Gravey, good Cullis, and a little Essence of Ham; put in it the half of a Lemon cut into Slices, four Cloves of Garlick, a little Basilic, Thyme, a Bay-leaf, a little Parsley, green Onions, and two Glasses of White Wine. If you have any Carcasses of Pheasants, pound them, and put them into this Sauce; and if you have none, pound the Livers you kept of your Pheasants, after you have taken off the Gall. When your Cullis is well skim'd, let it be of a good Taste; now put in your Liver pounded, and strain off your Cullis. Your Pheasants being done, draw them off, take off the Slices of Bacon,

Bacon, dish them up with your *Spanish* Sauce over them, and serve them up hot for Entry.

They are also served up cut into Pieces; after they are done, cut them, and put them in a Stew-pan with your *Spanish* Sauce, and serve them up hot for a small Entry, or *Hors d'Oeuvre*.

C H A P. VI.

Of Heads, Plucks and Gibblets.

Entry of Turkey Wings.

TAKE the Wings of Turkeys, scald them; being well pick'd and scalded, blanch them; being blanch'd, cut off the small End, and break the Bone with a Knife in the middle of the Wing. Put them in a Stew-pan, put in it some Champignons, a bit of Butter, a bunch made of Parsley, green Onions, and a branch of Basilic, with three Cloves. The bunch being tied together, put it with your Wings over the Fire, and toss them up now and then, strow a Dust of Flower over them, and moisten them with Broth. Being moisten'd, season them with a little Pepper and Salt, and let them boil very softly. Being boil'd, make a thick Sauce with five Yolks of Eggs, and beat them up with a little Cream or Milk; put in it a little Nutmeg, a couple of Shalots cut very small. Let your Fricassée be of a good Taste, and thicken it:

being thicken'd, put in a little Parsley cut small, with a Lemon-juice. It being dish'd up, serve it up for Entry, or *Hors d'Oeuvre*.

You may make your Fricassée with a brown Sauce, in moistening it with Gravey; and being done, thicken it with Cullis.

Other Turkey Wings dress'd with a white Sauce.

YOUR Wings being scalded, pluck'd and blanch'd very clean, put in the bottom of a Stew-pan or Kettle, Slices of Bacon, place in it your Wings, and season them with Pepper, Salt, some Slices of Onion, Basilic, Bay-leaves, and some Lemon Slices, with two or three Cloves. Continue to cover them with Slices of Bacon, and moisten them with Broth, which must be a little above the Wings. If you have no Broth, moisten them with Water, and they will be so much the whiter: then set them a stewing very softly; take care they don't go on too fast a stewing. Make a little Ragoût as followeth: Take a Stew-pan, put in it a lump of Butter, some Champignons cut in Slices, toss them up now and then, strow a Dust of Flower over them, moisten them with good Broth, and let them soak softly a while. Your Wings being done, take them out, drain them, and dish them up. Let your small Ragoût of Champignons be of a good Relish, and thicken it with Yolks of Eggs, in the same manner as that above. Your Ragoût being thicken'd, put in it the Juice of a Lemon, and

and put it over the Wings, and serve it up hot for Entry, or *Hors d'Oeuvre*.

You may serve them up in a Terrine in the same manner.

Another Entry of Turkey Wings, with fine Herbs.

TAKE your Wings of Turkeys, scald them; being scalded and blanch'd, lay in the bottom of your Stew-pan or Kettle, some Slices of Bacon and Veal, and place in it your Wings; season them with Pepper, Salt, some Onion Slices, Basilic, Bay-leaves, some Slices of Lemon, and two or three Cloves. Continue to cover them with your Slices of Bacon and Veal; cover them, and put them a stewing. Being done, take them out, and strow over them fine Crumbs of Bread: this done, place them in a Dish, and let them take a Colour in the Oven, or upon the Grid-iron, and dish them up for a *Hors d'Oeuvre*. You may fry them, after you have dipt them in Eggs and strow'd with Crumbs of Bread, &c. and make use of it as a *Hors d'Oeuvre*, or to garnish some Dish with, as a piece of Beef, &c.

Wings of Capons, Fowls and Chicken, are dress'd and order'd in the same manner as those of Turkeys above.

Another Entry of Turkey Wings in Salpicon glazed.

TAKE Turkey Wings, being scalded and blanch'd, break the Bones, and draw them out at the bigger End of the Wing; draw the Bones dextrously, fill or farce them with Salpicon, of which here followeth the Way of making the same :

Cut some Ham into small square Pieces, sufficient for the quantity of Wings you take; cut small some Champignons and green Truffles, if you have any; Slices of Whites of Fowls, likewise cut in small Squares. Put your Ham thus cut small in a small Stew-pan, to let it sweat with a little Butter; strow them with a Dust of Flower, put in a few green Onions cut small, a little Parsley, and moisten it with a little Gravey; then put in your Champignons cut in Squares, and your Truffles cut the same way, together with the White of Fowls. Let it stew a little while, and have a good Taste, and put in it a Lemon-juice; there must be no Sauce left, and let the Salpicon be just thicken'd. Farce the bigger End of your Wings; they being stuff'd, sew them up, and lard them with fine Bacon. They being larded, put them in a Stew-pan, with some Slices of Ham and Veal, a bunch of Sweet-herbs, two small Onions, with a Slice of Bacon upon them; moisten them with two Ladles-full of good Broth, and let them stew; being stew'd, take out your Wings, and keep them

them hot: strain their Broth through a Strainer, and put it again in the Stew-pan over the Fire; let the Sauce turn to a Caramel. Now put in again your Wings, and keep them upon hot Cinders, so that they may the more easily glaze, or turn to Caramel. They being glaz'd, and ready to be served up, take off the Thread; dish them up, put into their Stew-pan a little Gravey and Cullis, with a Lemon-juice, strain it through a Strainer, put it over your Wings, and serve it up hot for Entry.

An Entry of Sheeps Tongues.

TAKE Sheeps Tongues, put them into cold Water; then throw them into hot Water, to take off the Skin: being blanch'd, put them a boiling in a Kettle with Water, Onions, Pepper, Salt, Cloves, Sweet-herbs and Bay-leaves. Being boil'd, you may use them with all sorts of Ragoûts.

Sheeps Tongues à la St. Geran.

CUT your Tongues into very thin Slices; make a Laying of them in your Dish, put over it a little Parsley cut very small, green Onions, a few Sweet-herbs, with a little Pepper, moisten it with a little Cullis: make another Laying of your Slices of Tongues, season it the same, and so go on till your Dish is full; strow over it Crumbs of Bread, let it take a Colour in the Oven, and serve them up hot for a *Hors d'Oeuvre*.

Sheeps Tongues larded.

LARD your Tongues ; being larded with fine Bacon, put them on Skewers and roast them. Being done, dish them up with a Poivrade or sweet Sauce, according to the Master's Palate, and serve them up hot.

Sheeps Tongues the German Way.

TAKE some Carrots, cut them into pretty small Slices, put them in a Stew-pan with Gravey and Cullis, and let them stew. Then take your Sheeps Tongues, and let them stew softly with your Roots ; put in it a Glass of White Wine, and so let them soak : let them be relishing ; dish them up, put your Roots over them, with their Cullis, and a Lemon-juice, and serve them up hot for Entry.

Other Sheeps Tongues in Ragoût.

TAKE Sweet-breads of Veal, Champignons, Truffles, with a bunch of Sweet-herbs, keep these ready in a Stew-pan ; then put in a Spoonful both of Gravey and Cullis ; boil all together, then take some small Sheeps Tongues, open or slit them in two, and let them soak softly with the rest ; add to it some Artichoke-bottoms : let it be of a good Taste ; being done, put in a Lemon-juice, dish them up, and serve them up hot.

Sheeps

Sheeps Tongues in Papillotes.

TAKE boil'd Sheeps Tongues, that are good and palatable, slit them in two, make a little farc'd Meat with a bit of Veal, blanch'd Bacon, and a bit of Beef-suet; season these with Parsley, green Onions, Champignons, Sweet-herbs, fine Spice, Pepper, and Salt; mince all well together. Then cut some Paper big enough to wrap in your Tongues: take off your farc'd Meat, and put some into your Paper; then put in it a Tongue, and after that your farc'd Meat over the Tongue, as you have done under it, and wrap it up as dexterously as you can. Do the same with all your other Tongues, and place them in a Baking-pan: let them be baked in the Oven, or under a Cover; being baked, dish them up, and serve them up hot for a *Hors d'Oeuvre*.

Sheeps Tongues broil'd.

YOUR Tongues being boil'd, put a lump of Butter in a Stew-pan, with Parsley, and green Onions cut small; then split your Tongues, but do not part them quite. Put them in the Stew-pan, season them with Pepper, Salt, Sweet-herbs, fine Spice, and set them a moment over the Fire; strow some Crumbs of Bread over them, and let them be broil'd. They being broil'd, dish them up with a Shalot Sauce, or a Poivrade thicken'd, and serve them up hot for a *Hors d'Oeuvre*.

Sheeps

Sheep's Trotters in white Fricassée.

BOIL your Trotters; being boil'd, cut them into pieces; put it into a Stew-pan with a lump of Butter, and an Onion cut small, give it some tosses upon the Fire, then put in your Trotters a little flour'd: give them also some tosses, and moisten them with some Broth. Then make a thick Sauce with Yolks of Eggs, and beat these up with a Lemon-juice, Nutmeg, Rocambole, and Parsley cut small; and so thicken your Fricassée. Let it have a good Taste, dish it up, and serve it up hot for Entry.

Other Sheeps Trotters in Surtout.

TAKE Sheeps Trotters; they being boiled, cut them into bits, as those here before, and do them the same way, moistening them with Gravey and Cullis. Let them have a good Taste, and let them be cold; being cold, dish them up, cover them with a little farc'd Meat very thin, and make them very smooth; then strow over them Crumbs of Bread, and let them have a good Colour in the Oven, or under a Cover, and serve them up hot.

Another time you may strow them with Parmesan, and they must be but a very little while in the Oven.

Entry of Sheeps Trotters farc'd.

LET your Sheeps Trotters be well scalded, and let them stew in good Seasoning, taking

king care they be not over-done. Then take them off, and take out the Bones, stretch the Skin upon the Dresser, farce them, and roll them up one by one: then place them in a Dish, and moisten them with a little Fat, strow them with Crumbs of Bread, &c. and let them take a Colour in the Oven. Being pretty brown, dish them up with a little Cullis under 'em, and serve 'em up hot for Entry.

These same Trotters are also dress'd with a white Sauce, in putting them into a Stew-pan with melted Lard, Sweet-herbs, green Onions, which you must take out again, Pepper, Salt, and Nutmeg. Thicken your Sauce with Yolks of Eggs and Verjuice, and serve it up hot for Entry, or *Hors d'Oeuvre*.

*Another Way of Dressing Sheeps Trotters
farc'd.*

YOUR Trotters being farc'd, dip them in a beaten Egg, and strow them with Crumbs of Bread, &c. and let them be fry'd in Hog's-lard, and serve them up hot with fry'd Parsley, for Entry or *Hors d'Oeuvre*.

Calf's Liver Roasted.

TAKE a Calf's Liver that is fat, lard it with fine Bacon; being larded, put it upon a Skewer or Skewers, and tie it to the Spit: this being done, take it off, and dish it up, putting over it a thick Poivrade, and serve it up hot for Entry.

Other

Other Calf's Liver à la Braise.

TAKE a Calf's Liver, lard it with thick Bacon, and put it to be done *à la Braise*; this being done, take it off, and let it drain; dish it up, putting a minc'd Sauce over it, or else a Ragoût made of Sweet-breads of Veal and Champignons, and serve it up hot for Entry.

Other Calf's Liver à la Lionoise.

TAKE a Calf's Liver cut into very thin small Slices, then put it in a Stew-pan or Frying-pan, with a bit of Butter, and green Onions cut small; put it over a quick Fire, and season it with Pepper and Salt: let it have a good Taste, putting in it a dash of Vinegar, and strowing over it a dust of Flower; then moisten it with a little Gravey; dish it up, and serve it up hot.

Calf's Liver in the Cawl.

TAKE a Calf's Liver, take off the Skin, and mince it well with a piece of Bacon and a bit of Beef-suet; being well minc'd, put in a few Crumbs of Bread boil'd in Milk, season it with Pepper, Salt, Sweet-herbs, and fine Spice; put in four or five Yolks of Eggs, the White whip'd up to Snow: put it in a Stew-pan, and take Hog's Fat, cut it in small square Pieces, and put it to your Calf's Liver; then take a Stew-pan, put in it very thin Slices of Bacon, and put in it a Cawl of Veal: if
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the Cawl is not big enough, put in two of them : put a Glass full of Calf's Blood into your Liver, together with your Snow, mix'd well all together ; put half of it into the Stew-pan, where you have your Cawl of Veal ; then put in it a little Ragout, made of Sweet-breads of Veal and Champignons ; then put the rest of your Calf's Liver over it, and cover it with the remainder of the Cawl ; also cover it with some Slices of Bacon ; so send it to the Oven to be bak'd. Being bak'd, take it out, and skim off the Fat ; then put your Dish over it, and turn it upside down, take out all your Slices of Bacon, and take well off the Fat from them. This done, wipe well off the Border of your Dish, with a little Cullis over it, and serve it up hot for Entry.

Calf's Feet in Roulade.

TAKE Calf's Feet, take out the Bones ; this done, put them upon your Dresser, and put a little farc'd Meat to them that is good, and roll up your Feet very close, and bind them with Pack-thread. Do this with all your Feet, then put in a Kettle, Slices of Bacon, and Beef, and place in it your Feet thus roll'd up ; season them with Pepper, Salt, Sweet-herbs, fine Spice, and Onions cut in Slices : cover them with some Slices of Bacon, moisten them with Water, and put them a stewing. Being done, take them out and drain them ; then take off the Pack-thread, and dish them up

up with an Essence or Cullis over them, and serve them up hot for a *Hors d'Oeuvre*.

Another time you may dress them with Parmesan; in placing them in your Dish, strow over them your Parmesan, and send them to the Oven to get a Colour.

Other Calf's Feet.

Split your Calf's Feet in halves, take out the large Bones, blanch them and put them in a Kettle, with some Slices of Bacon, seasoned with Pepper, Salt, a bunch of Sweet-herbs, and some Onions. Moisten them with Water and fat Broth, and set them a stewing; this done, take them out and marinate them. This done, make a Batter with Flower and Eggs moistened with Beer; take your Feet out of the Marinade, put them into your Paste, and fry them in Hog's-lard. They being fry'd, you may use them to garnish some large Dishes of Meat, &c.

Calf's Chaldron.

Blanch your Calf's Chaldron; this done, put it into a Kettle with some Slices of Bacon, and a piece of salt Pork, Onions, Sweet-herbs, Salt and Pepper: moisten it with Water, and set it a stewing. Being done, take it out, and dish it up; garnish it with Parsley, and small bits of Bacon, and serve it up hot for a *Hors d'Oeuvre*.

Calf's

Calf's Chaldron the Italian Way.

YOUR Calf's Chaldron being dress'd as before, take well off the Fat : this done, cut it into small bits ; take a Stew-pan, put in it green Onions cut small, some Champignons, with a Spoonful of good Oil, and put it over the Fire ; then put in your Chaldron, and moisten it with a little Gravey, Cullis, and a Glass of White Wine, and a Crumb of Garlick : let it have a good Taste, dish it, and serve it up hot.

A Calf's Head farc'd.

TAKE a Calf's Head with the Skin, and scald it ; it being well clean'd, take out the Bones, and take off the Skin : take a roasted Fowl, take also off the Skin of it and the Bones, put the White upon a Dresser, with some Champignons, and a few green Onions cut small, season'd with Pepper, Salt, and fine Spice, and a very few Sweet-herbs, blanch'd Bacon, and Beef-suet, as much as you want, three or four Yolks of Eggs, with a few Crumbs of Bread soak'd in Cream. Mince all well together, and pound it in a Mortar : being pounded, take it out, spread the Skin of the Head upon your Dresser, with the side of the Ears downward, and spread a Laying of your farc'd Meat over it, and put to it a Ragoût of Pidgeons, or of Partridges, or of Quails, or Ortolans, in the same manner as that in *Poupeton*. Cover the Ragoût with the same farc'd Meat, and so fold, or wrap up the Head, that it

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may

may appear whole, and wrap up the upper Part with a Flank of Veal, and tie it with Pack-thread. Take a Kettle of its bigness, and put in the bottom Slices of Bacon and Beef, season'd with Pepper, Salt, fine Spice, a very few Sweet-herbs, some Onions in Slices, Carrots, Parsnips, green Lemon Slices, whole green Onions, and Bay-leaves. Now put your Calf's Head in the Kettle, and season top and bottom alike; lay Slices of Beef and Bacon over it, and moisten it with Water or Broth. Put a Cover over your Kettle with Fire under and over; being well stew'd, take it out, and let it drain, in cutting off the Pack-thread; dish it up, and put a Ragoût of green Truffles, or other Ragoût over it, and serve it up hot.

It may also be served up with Cray-fish: to this purpose, they put a Ragoût of Cray-fish over it. They serve it also up in different ways; and what makes the difference, are the diverse Ragoûts they put over it. To make these Ragoûts, may be seen in the Chapter of Ragoûts and Cullis: it may be also serv'd up roll'd, without making use of Ragoûts, in putting Cullis over it. You need but put into your farc'd Meat, Ham cut in small square pieces, and good Bacon cut the same way, and Pistache-Nuts scalded: all being mix'd, spread it over the Skin of your Calf's Head, roll it up, wrap it in a Napkin, and let it stew as the former. Being well stew'd, you may serve it up

up cold, cutting it into Slices, and with what Sauce you like.

Calf's Head the Hannoverian Way.

CUT the Calf's Head in two, but let half of the Neck be join'd to it; scald it very white, take out the Jaw-bones, and let it boil in a Kettle; then season it with Pepper, Salt, Sweet-herbs, Onions, some Slices of Bacon and Beef. Moisten it with Broth; cover your Kettle, and put it over the Fire. Make a Ragoût with some Sweet-breads of Veal, Champignons, and Truffles. Your Head being done, put it in a large Dish, take out all the Bones, the Eyes, and the Brains; cut the Tongue into several bits, the Eyes, and the Brains the same; then dish up your Calf's Tongue, with the Eyes and the Brains. Put your Ragoût over it, and let it have a good Taste. Then take the Skin off the Head, and cover with it your Ragoût; moisten it with melted Lard, and strow it with Parmesan; then send it to the Oven, and let it have a good light brown Colour, and serve it up for Entry.

Other Calf's Head with farc'd Meat.

CUT off the Calf's Head with half of the Neck joining to it; scald it very white; take out the Bones. This done, take a Ragoût made with young Pidgeons, Sweet-breads of Veal, Cock's-combs, Champignons, and Truffles. Put all together into a Stewpan, adding to it half a Spoonfull of Gravey,

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and as much of Cullis: let it boil a moment, then take it off, and let it be cold. Being cold, put a Napkin in a Stew-pan, and spread the Calf's Head over it; then put in it your Ragoût of Pidgeons, with a little farc'd Meat over it. Sew up the Head, wrap it up in the Napkin, and tie it well, so that it may keep round like a Ball. Take a Kettle, put in it Slices of Bacon and Beef, with Onions; put in the Calf's Head, and season it with Pepper, Salt, Sweet-herbs, and Onions: cover it again with Slices of Bacon; moisten it, cover your Kettle, and let it stew softly over the Fire. The Head being done, take it out, drain it, and dish it up; put a Cullis over it, and serve it up hot for Entry.

Double Tripes of Beef, the Polish Way.

TAKE some Tripes, let them be well boil'd, and very white and clean; put in a Stew-pan a lump of good Butter, green Onions and Parsley cut small, Pepper, Salt, Sweet-herbs, and fine Spice: then put in your Tripes in pieces the bigness of a Hand, and put them over a Stove; let them stew softly to have a Taste. Then strow them with Crumbs of Bread, and broil them on both sides, and let them have a good Colour. Dish them up, and put brown melted Butter over them, with a Lemon-juice, and serve it up hot.

Other

*Other Double Tripes, the Polish Way, with
Saffron and Rice.*

TAKE Tripes that are well clean'd, and very white; let them be blanch'd, put them into a Stew-pan, season'd with Salt, a bunch of Sweet-herbs, and some Onions; moisten them with Water, and set them a boiling; take the large Gut well clean'd and wash'd, then take Rice well pick'd, the quantity you think fit, and wash it. Being wash'd, season it with a little Salt, and beaten Pepper, Parsley-Roots cut into small square Pieces, Parsley cut small, a little pounded Mace, mix all together, and stuff therewith your Gut; but let the fat Side be always within side, and bind it up with Pack-Thread on both ends; and when your Tripes are half boil'd, put them a stewing with it. They commonly boil these Tripes a Day before; and when you will make use of them, take half a dozen of Onions, cut them into Slices, and put them in a Stew-pan with Water over the Fire, and season them with a little Pepper and Salt, and let them boil till they are very soft, and pass them through a Sieve, like a Cullis. This done, keep them hot, take your Tripes, cut them into Slices the length of a Finger, and the breadth the same; put them in a Stew-pan with a lump of good Butter, and give them some tosses upon the Fire: then moisten them with a little Broth, season it with a little Salt, and a bunch of Sweet-herbs, and put in
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your Cullis of Onions, and two pieces of your Guts of Beef, stuffed with Rice, each piece being of the length from five to six Inches, and let them stew softly a while, Take a little pounded Saffron, soak'd in a little Broth; let your Tripes be of a good Taste, put in it your Saffron, till you see it to be of a fine Colour, then dish them, and serve them up.

Other Double Tripes, the Polish Way, with Saffron.

YOUR Tripes being boil'd as those before, cut them into long Slices the length of a Finger; put a lump of Butter in a Stew-pan, with small Onions cut very fine, and give it some tosses on the Fire; put in your Tripes, and give 'em likewise some tosses upon the Fire, strow them with Flower, and moisten them with a Ladle-full of Broth, and season them with Pepper, Salt, and a Bunch of Sweet-herbs, and let them stew very softly; take a little pounded Saffron, soak'd in a little Broth; let your Tripes have a good Taste, putting to them a Lemon-juice, and then your Saffron, till your Sauce be of a pretty deep Colour; but take care not to put too much Saffron, because too big a quantity will spoil it: dish them, and serve them up hot for Entry or *Hors d'Oeuvre*.

Other Double Tripes, a white Fricassée.

TAKE your Tripes well boil'd, and well clean'd, cut them into Slices the length of a Finger, put a lump of Butter in a Stew-pan,

pan, with an Onion cut very small, and give it some tosses on the Fire; then put in your Tripes: strow them with a dust of Flower, and moisten them with a Ladle-full of Broth, and season them with Pepper, Salt, a bunch of Sweet-herbs, a Glass of Wine, and let them stew softly. Let them have a good Taste, then thicken up your Sauce with five or six Eggs, a little Parsley cut small, a couple of Shalots, and a little Nutmeg; mix your Eggs with the Juice of Lemons, and so thicken your Fricassée. This done, dish it up, and serve it hot for Entry, or *Hors d'Oeuvre*.

At another time you may put into your Sauce a little Oil, together with a Clove of Garlick.

Fricassée of Sheep's Trotters, the Italian way

TAKE your Trotters ready boil'd, cut them into Pieces: put into a Stew-pan a lump of Butter, with an Onion cut small, some Champignons; put all this a moment over the Fire, and afterwards strow over them a dust of Flower, and moisten it with some Broth. Season it with Pepper, Salt, Sweet-herbs, a couple of Glasses of Rhenish or other White Wine, a little good Oil, a Clove of Garlick, Parsley cut small, and thicken it with Eggs. Let it be relishing; dish it up with a Lemon-juice over it, and serve it up hot.

At another time, instead of Eggs, you take Cullis and Gravey.

A Quarter of Veal in a Cawl.

TAKE a hind Quarter of Veal, roast it, when it is roasted, take it off the Spit, cut all the Flesh from off the Back, Leg, and Loin, making a great hole or hollow place; mince the Veal you cut out, with scalded Bacon, Beef-suet, and Calf's Udder. When it is all well minced, season it with Pepper, Salt, fine Spice, Onions, Sweet-herbs, Crumbs of Bread steep'd in Cream, and about twelve Yolks of Eggs: mince all together very well, have ready a Veal Cawl, lay it on the Dish you intend to serve it in, lay your Quarter of Veal upon it, make a Wall or Rim all round the Loin, and upon the Leg with your farc'd Meat. You must have ready a Ragoût of Squab Pidgeons made thus; Take about eighteen Pidgeons, well cleans'd, truss the Legs inside the Bodies, then blanch them in boiling Water. When they are blanch'd, drain 'em, and lay 'em in a Stew-pan with Sweet-breads, Mushrooms, Truffles, Artichoke bottoms cut in pieces, Cocks-combs, and a Ladle-full of good Broth: set it over the Fire to stew. When it is stew'd enough, put in as much Cullis as you think proper, with Lemon-juice; make it savoury, and let it stand to cool; then put your Ragoût in the Hollow of your Leg and Loin of Veal, and cover it with the rest of the farc'd Meat. Beat some Eggs, and rub 'em all over the farc'd Meat, and make it as even and as uniform as possible, then lap it all over with

with the Veal Cawl, as smooth as you can; brush it all over with melted Butter, strew it with Crumbs of Bread, then put it in the Oven to bake, and give it a fine brown Colour. When you send it up, put a good Cullis or Essence of Ham under it.

A Fillet of Veal glaz'd.

TAKE a large Piece of a Fillet of Veal, cut off all the Skin, and lard it very fine with Bacon; cut a hole in the side of it, so that it may hold about six squab Pidgeons, with green Truffles, season'd with Pepper and Salt. At another time fill it with farc'd Mear, then sew it up, put it into a Stew-pan, with pieces of Bacon and Ham at bottom, Onions cut in Slices, a Faggot of Sweet-herbs, Cloves, two Cloves of Garlick, wet it with Water, and stew it. When it is stewed enough, take it out of the Stew-pan, strain the Broth, skim it well from the Fat, and put it back into the Stew-pan: set it over the Fire, let it stew away till it becomes brown, put in your Veal, then set it over a very slow Fire, that it may glaze more gently. When you are ready to send it up, put a Cullis or an *Italian Sauce* in the Dish under it, so serve it hot.

You may do a Neck of Veal, or Veal Cutlets the same way, either larded or not larded, but not farc'd.

A Quarter of Veal roasted.

TAKE a good hind Quarter of Veal, steep it in Water for some time, then blanch it; then lard the Loin, and bard the Leg with Bacon, then spit it, paper it all round, and roast it. When it is roasted, take off the Bards and Paper, and strew the Leg end with Crumbs of Bread, and give it a good Colour: take it off the Spit, put it in the Dish with Gravey and Shalot Sauce under it.

A Quarter of Veal with Cream.

LARD a good white hind Quarter of Veal with thick pieces of Bacon, seasoned with Pepper, Salt, fine Spice, and Sweet-herbs: lard it from one end to the other, then put it in an oval Stew-pan that will fit it, with Pepper, Salt, Spice, Sweet-herbs, Onions, a few Cloves of Garlick; then put to it a Ladle-full of Broth, a Glas of Vinegar, or the Juice of twelve Lemons; put it over the Fire, that the Taste of the Seasoning may penetrate, turning it now and then; afterwards spit it, and cover it with Slices of Bacon; lap it round with Paper, tie it up well, and let it roast gently. Make a Sauce as follows; Take a good Piece of fresh Butter, put it into a Stew-pan, with a little chopp'd Parsley, grated Nutmeg, a little Dust of Flower, and at least a Pint of Cream; set that over the Stove, and take care it does not turn to Oil: make it savoury, take the Quarter of Veal off the Spit, put it into the Dish,

Dish, take off the Bacon, pare the Handle, pour the Cream Sauce over it, serve it hot.

A Quarter of Veal marinaded.

LARD it with thick Pieces of Bacon, seasoned as before, then put it into a Pan that will fit it, with Pepper, Salt, Slices of Lemon, Onions, Bay-leaves, and Vinegar, according to your Discretion. Let it lie in that Seasoning three or four Hours, then spit and bard it with pieces of Bacon, lap it round with Paper, and tie it well, then put it down to roast: put the Liquor that it was steep'd in, into the Dripping-pan, with about a pound of Butter, and baste the Veal with it, while it's a roasting. When it is roasted, take off the Slices of Bacon, put it in the Dish you intend it for, and put Essence of Ham over it; serve it hot. Instead of Essence, you may make use of a thick Poivrade.

A Hind Quarter of Veal farc'd and roasted.

TAKE a good white Quarter of Veal, lay it on a Table on the Kidney side, split it on the Boney side of the Leg, and stretch the Flesh and the Skin: make a little farc'd Meat, made of the White of Fowl thus; Take a Pullet or Capon, bard and roast it; when it is ready, take it off, and bone it; put to it some Onions chopp'd, some Mushrooms, Calf's Udder blanch'd with a little Bacon, season'd with a little Salt, Pepper, fine Spice, two or three Yolks of Eggs raw, and a few Crumbs
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of Bread steep'd in Cream. Mince all well together, and pound it in a Mortar; then take it out, and put it upon the Veal, that you have laid open, then put a Ragout of Squab Pidgeons, or other things, as you would for a Pulpatoon. Cover the Ragout with some of the same farc'd Meat, and fill your Quarter of Veal with it, so that the Ragout and farc'd Meat may be well clos'd in it: sew it up, then blanch it, and lard the Loin end; spit it, and bard that part that's not larded, lay it round with Paper, and tie it with Thread, roast it, baste it now and then. When it is ready, take off the Paper, and drudge it with Crumbs of Bread; then take it off, put it in the Dish, make a hole in the Leg end, as big as the bottom of a Plate, and put into it a Ragout of Mushrooms or green Truffles, and stick it round with Athlets of Sweet-breads, and fat Livers; serve it with Gravey, Cullis, or Essence of Ham under it.

Veal à la Bourgeoise White.

CUT pretty thick Slices of Veal, lard it with Lardoons of a Calf's Udder, season'd with Pepper, Salt, fine Spice, Parsley, and young Onions chopp'd. Put some Slices of Bacon in a Stew-pan, and lay your larded Veal upon it; put it over a slow Fire at first, that it may sweat, then give it a Colour on both sides; put in a little Flower, and some good clear Broth, and let it stew gently. When it is ready, skim off the Fat, bind the Sauce with

two or three Yolks of Eggs, a little Lemon-juice ; make it savoury, put it in the Dish, serve it hot.

A Breast or Loin of Veal à la Braise.

TAKE a Breast or Loin of Veal, lard it with thick pieces of Bacon, season'd with Salt, Pepper, Spice, and Herbs : take an oval Stew-pan, lay some Slices of Bacon at bottom, some Slices of a Fillet of Veal, season'd with Spice, a few Sweet-herbs, Onions, Carrots cut in Slices, a few Slices of Lemon ; then put in your Loin of Veal, and let the Kidney side be uppermost, with the same Ingredients over as well as under ; then set it a stewing, Fire under and over. When it is ready, take it out and drain it, put it in the Dish you intend it for, with a Ragoût of Sweet-breads, Cocks-combs, Truffles, and Morells over it : sometimes a Ragoût of Cucumbers, Asparagus, Lettice, Pease, or any other Ragoût you think proper. The Chapter for Ragoûts will direct you how to make these different Ragoûts.

A Loin of Veal with Cream.

TAKE a good white Loin of Veal, lard it well with thick pieces of Bacon and Ham ; put it into an oval Stew-pan, put to it some Onions cut in Slices, Sweet Basil, Thyme, Bay-leaves, Coriander-seed pounded a little, Salt, Pepper, a good piece of Butter, and six Pints of Milk. Put it over the Fire, that it
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may taste well of the Ingredients for about half an hour, then take it off the Fire; take a Stew-pan, put into it two Handfuls of Flower, two or three Yolks of Eggs; wet it with either Milk or Cream. When it is diluted, put it to your Loin of Veal, spit it and roast it; beating it afterwards with that Batter. Observe that it grows crusty and of a good Colour. When you are ready to send it up, put it in the Dish you intend it for, with a Poivrade Sauce under it. You'll find the Manner how to make the Poivrade in the Article or Chapter for Cullis.

A Breast of Veal farc'd and larded.

TAKE a Breast of Veal, and run a Knife betwixt the Flesh and the Bones, and stuff it with farc'd Meat, then sew or skewer it. Blanch and lard it very fine; put it into a Stew-pan proper for it, with thin Slices of Bacon under it. Season it with Salt, Pepper, fine Spice; put the larded Side of the Breast downwards, put to it some Onions cut in Slices, a few Sweet-herbs, some Slices of Veal, Ham, and Bacon over it: season it well, let it stew gently, and take care it does not colour too much. When it is ready, and of a good colour, take it out, and let it drain: put it on the Dish you intend it for, put to it Essence of Ham, or a Ragout of Lettice, or of Tops of Asparagus, &c. so serve it.

A Leg or Loin of Veal, like Sturgeon.

TAKE a good white Leg or Loin of Veal, lard it with half Bacon and half Ham. Take a large oval Stew-pan that will fit it, put your Veal into it with Slices of Bacon, Ham, and Veal under it, Sweet Basil, Thyme, Bay-leaves, Salt, Pepper, Garlick, Onions, Cloves, a Lemon peel'd and cut in Slices, a Pint of Water; then put to it as much Wine as will cover it about two Inches higher than the Meat; cover it close, Fire under and over. When it is stew'd enough, take it out of the Stew-pan, put it into your Dish, with Essence of Ham, or Poivrade, made thick over it; so send it up hot. You may let it lie in its Broth, and stand to cool, and send it up cold.

A Breast of Veal fry'd.

BRAISE the Breast of Veal; when it is done enough, take it out of the Pan, and cut it into two longways; then marinade it with Pepper, Salt, Onions cut in Slices, Bay-leaves, Basilic, Slices of Lemon, Parsley and Vinegar: let it lie in that Liquor about two hours, then take it out, drain it, and dry it with a Cloth, then dip it in beaten Eggs, and strew it with Crumbs of Bread, and fry it in Hog's-lard. Give it a good Colour, serve it upon a Napkin, with fry'd Parsley. You may sometimes cut it in pieces, and do it the same Way as above.

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You may likewise dip it in beaten Eggs, strowing some Flower over it, and let it fry as before.

Grissels of Veal Fricassée.

CUT the grissely End of a Breast of Veal in small pieces, blanch it in Water; and when it is blanch'd, take it out to drain, put a piece of Butter in a Stew-pan, and the Grissels to it, a Bunch of Sweet-herbs, Salt, Pepper, and Mushrooms: set the Stew-pan over the Fire, simmer it a little, add to it a little dust of Flower, simmer it a little more after the Flower is in; then wet it with good Broth, and let it stew. When it is about half done, add to it some blanch'd Asparagus-tops, Artichoke-Bottoms, according to the Season; then to thicken the Sauce, take three or four Yolks of Eggs, a little Cream, and minced Parsley. When your Meat is stewed enough, put your Eggs and Cream to it: keep it always stirring, that it may not curdle, until it is as thick as you would have it. Season it as you like, and make it savoury; so serve it hot. If you would do it with Verjuice, put Verjuice instead of Cream. You may do it sometimes brown, by putting Gravey instead of Broth, about two handfuls of Pease, instead of Asparagus, bind it with Veal and Ham-Cullis; season it as you like, make it savoury: put your Grissels in the Dish you intend it for, your Ragoût over it; so serve it hot.

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You may do Chickens and Pidgeons the same way.

Breast of Veal in Galantine.

TAKE a Breast of Veal, and take out all the Bones, stretch it, and beat it as flat as you can; season it with Parsley, Thyme, Marjoram, Winter Savery, Marygolds, all well minced, Pepper, Salt, Nutmeg; roll it up well, and tie it very close, then tie it up in a Cloth, and boil it in good season'd Broth, Wine, and a little Thyme. When it is boil'd, let it cool in the same Liquor; send it up, either whole or in Slices, upon a Napkin; garnish it as you like.

Veal Blanquets.

TAKE a piece of Roast Veal, cut off all the Skin and nervous Parts, into little thin Slices; put some Butter in a Stew-pan over the Fire, with some chopt Onion; fry it a little, then add a little Dust of Flower to it, and wet it with good clear Broth: put to it a Faggot of Sweet-herbs and young Onions; season it with Spice; make it of a good Taste, then put in your Veal, bind it with Eggs and Cream like a Fricassée, a little Shalot, Rocambole, and Parsley chopt small, and a little grated Nutmeg and Lemon juice, make it savoury; and last of all, put in a Spoonful of Oil: serve it hot.

A Shoulder of Veal à la Piemontoise.

TAKE a Shoulder of Veal, take off the Skin, that it may hang at one end, cut Lardoons of Bacon and Ham, season'd with Pepper, Salt, fine Spice, fine Herbs, and lard the Shoulder of Veal with it: cover it again with the Skin, and braise it; then take Sorrel and Lettuce pick'd and wash'd clean, chop it very well, put it over the Fire in a Stew-pan with a little Butter, chopt Parsley, Onions and Mushrooms. The Herbs being stewed tender, put to it some good Cullis, bits of Ham and Sweet-breads, cut in Dice. When the Shoulder of Veal is ready, take it out and drain it, put it in the Dish you intend it for, take off the Skin, put some of the Sweet-herbs under and over, put the Skin over it again, wet it with melted Butter, and strew over it some Parmesan; give it a Colour in the Oven, serve it hot.

A Neck of Veal in farc'd Meat Cutlets.

BOIL the Neck of Veal in your Soop; when it is boil'd, take it out, and cut all the Flesh from off the Bones, and make it into a good farc'd Meat, then form the farc'd Meat like Cutlets, with the Ribs sticking out, put 'em into a Baking-pan, do 'em over with Yolks of Eggs and Crumbs of Bread; put 'em in the Oven, give 'em a good Colour, then put 'em in your Dish with Gravey under them, serve 'em hot.

A Fillet of Veal stuff'd à la Piemontois.

TAKE a Fillet of Veal a little mortified, lard it with Bacon and Ham, put some Slices of Bacon into a Stew-pan; then put in your Fillet, and season it gently, put to it some Slices of Onions, a few Cloves of Garlick, Slices of Lemon, Bay-leaves, and a little Oil. Cover your Stew-pan, put Fire under and over, that it may stew gently. When it is ready, take out your Fillet and Slices of Bacon, put in a little Broth, Gravey and Cullis; let all boil a little while, and skim the Fat off very well, and strain it thro' a Sieve upon your Fillet; serve it hot. You may do it sometimes without Oil, because every body does not like Oil. It is sufficient, that it is done enough, and made savoury. You may leave out the Cullis if you please.

Veal Cutlets Papilotes.

TAKE a Neck of Veal, cut it into Cutlets, in as handsome a manner as you can, put 'em into a Stew-pan with scrap'd Bacon, Salt, Pepper, Sweet-herbs, and Onions; set all over the Fire for a minute, to give 'em a Taste, then make a little farc'd Meat with a bit of Veal, Beef-suet, and Sweet-herbs, mince all very well together; season it as you think proper, then put 'em up in Paper, with some of the farc'd Meat under and over them in the Paper, place 'em in a Pan, and bake 'em in an Oven,

or under a Baking Cover. When they are baked, serve 'em up hot.

A Breast of Veal en Surtout.

YOUR Breast of Veal being done *à la Braise*, split it in two, and lay it in its Dish. Get in readiness a farc'd Meat of Capon, and make with it an Edge round your Dish. Then rub this farc'd Meat with beaten Eggs, to make it smooth. This done, put in your Ragout of Sweet-breads and fat Livers; and put over the Breast of Veal, some of the same farc'd Meat, which you'll colour with beaten Eggs, in strewing some Crumbs of Bread over it. Then let it be bak'd; and when done, and pretty brown, take it out, take off the Fat, and serve it hot.

You'll find the manner of making Farc'd Meat in the Chapter of Farc'd Meat.

C H A P. VII.

Of Courses with Beef.

A roll'd Buttock of Beef.

YOUR Buttock of Beef being bon'd, split it in two, stretch it on a Dresser, and lard it with thick Bacon well season'd. Then mince together some boil'd Ham, Pepper, Salt, Sweet-herbs, fine Spice, Parsley and Chibbol, with Crumbs of Bread boil'd in some Cream, and three or four Yolks of Eggs, and then pound the whole in a Mortar. Which being done, lay your minced Meat over your Beef,
roll

roll it up, and tie it with Pack-thread. Take a Pot or Kettle, and lay in the bottom of it some Slices of Bacon and Beef, season'd with Salt, Pepper, Sweet-herbs, fine Spice, Onions, Carrots, and Parsneps; then put in your Beef, laying over it some Slices of Bacon. Then cover your Kettle close, and let your Beef be a doing during ten or twelve Hours, with Fire over and under it. Make a Sauce thus: Take some Ham cut in Dice, some Mushrooms and Truffles cut small, with Chibbol and Parsley. Toss it up in a little melted Bacon, and then moisten it with some good Gravey. When your Sauce is almost done, take off the Fat, thicken it with some Cullis of Veal and Ham; and when you are ready to serve, put in it an Anchovy cut small, with a few Capers. Your Piece of Beef being done, drain it, dish it up, putting over it your Sauce; let it be relishing, serve it up hot for a large Course.

At another time you may serve this Piece of Beef with a Ragoût of Sweet-breads and Cocks-combs, as said in the Chapter of Ragoûts, where you'll find the manner of preparing this Ragoût.

A short Rib of Beef à la Braise.

TAKE the first short Rib of Beef which has the most Fillet, take off the Fat, and lard it with fat Bacon, season'd with fine Spice, Sweet-herbs, Parsley, Chibbols, Mushrooms, and Truffles cut small. Then tie your Beef with Pack-thread, lay it in the Bottom of a

Kettle with Slices of Bacon, and over these some lean Beef beaten flat, and about the thickness of a Finger. Season it with fine Spice, Sweet-herbs, Onions, Carrots, Lemon, Bay-leaves, Pepper and Salt; and then put in it your short Rib of Beef, its Fillet turn'd towards the bottom, to make it more relishing: and after you have season'd it top and bottom alike, lay over more Slices of Bacon and Beef, closing the Cover with Paste, with Fire under and over. Whilst your Beef is a stewing, make a Ragoût thus; Take Sweet-breads, fat Livers, Mushrooms, Truffles, Asparagus-tops and Artichoke-bottoms, if you have any, toss it up in melted Bacon, moisten it with Gravey, and then thicken it with a good Cullis of Veal and Ham. When you are ready to serve it up, take your Beef out, drain it, and dish it up with your Ragoût over it.

This short Rib of Beef may likewise be served up with the following minced Sauce, *viz.* Mince together a little Ham, Chibbol, Truffles and Mushrooms; toss it up, moisten it with Gravey, and thicken it at last with a Veal Cullis; adding to it Anchovy cut small, and Capers. Serve up your Beef with this Sauce over it.

You may also serve the same Piece of Beef with a Ragoût of Endive, or with some small Onions, or *Spanish* Cardoons, or with Cel-lary, or at last with a Ragoût of Cucumbers, or this, *viz.* Take several Cucumbers, cut them in two, take out the Seeds, cut them, together

ther with two or three Onions, in Slices, and let these marinate, during two hours, in Vinegar, Salt and Pepper. Then wrap up your Cucumbers and Onions in a Napkin, and squeeze 'em, then toss them up in melted Bacon; and when they get all a Colour, moisten them with Gravey, and put them a stewing. When you are ready to serve, take off the Fat, thicken your Sauce with a Cullis of Veal and Ham, and pour it over your short Rib of Beef.

You may make use of the same Ragout of Cucumbers for all sorts of roasted Meats.

A farc'd short Rib of Beef.

YOU may stuff this Piece of Beef with a Salpicon. See how to make it in the Chapter of Ragouts. Or else your short Rib of Beef being almost roasted, you'll take off the Flesh in the middle, and mince it with middling Bacon, Beef-suet, Sweet-herbs, Spice, &c. Then stuff with this your short Rib of Beef between the Skin and the Bone, sewing it close; and let it be quite done. This must be served up hot, with a little Cullis over it.

A short Rib of Beef in Balbon.

TAKE the first short Rib of Beef, take off its Fillet, and bone it. Lard it with fat Bacon and Ham, and make a Salpicon thus: Take blanch'd Sweet-breads cut in Slices, the Flesh of Pullets, Partridges and Pidgeons, with some Mushrooms and Truffles, seasoned with Salt, Pepper, Sweet-herbs, Spice, raw Ham cut in Dice, Parsley cut small, Chibbol, and a little

Garlick: put them in the middle over your short Rib, and sew it up; make it as round as you can, tie it with Pack-thread, and do it *à la Braise*. When you are ready to serve up, take the Pack-thread off, dish it up, put over it a minced Sauce, or a little Cullis with Anchovies cut small; serve it up hot for a first Course.

A roll'd short Rib of Beef.

TAKE the first short Rib of Beef, bone it, lard it thro' and thro' with Bacon and Ham, season'd with Salt, Pepper, Sweet-herbs and Spice. Then roll up your Beef, tie it with Pack-thread, then place it in the bottom of a Baking-pan, or Kettle, with Slices of Bacon, Beef, and Onions: put over these your Beef; season it with Salt, Pepper, Sweet-herbs, Cloves, Onions and Carrots; pour in it a Bottle of White Wine, and lay over more Slices of Beef and Bacon. Cover your Pan close, with Fire under and over; keep in your Fire. Your roll'd Beef being done, drain it, take off the Pack-thread, and dish it up with a Cullis, or a minced Sauce over it: serve it up hot for a large Course.

Beef en Ecarlate.

TAKE a Brisket of Beef, put it in Water during five or six hours. Then take it out, wipe it, and rub 'it well with three quarters of a pound of Salt-petre; season it with Sweet-herbs and Spice: then wrap up your Beef well salted in a Napkin, and put it
under

under Ground during seven or eight Days. Then take it out of the Ground, and put it in a Kettle, with Slices of Bacon and Beef, Onions, Carrots, Cloves, and some Sweet-herbs; filling the Kettle with Water, and boiling it slowly. Your Beef being boil'd enough, dish it up with what Sauce you please, or without Sauce: serve it up hot for a first Course.

Another Piece of Beef à l'Ecarlate, serv'd up commonly for a dainty Dish.

TAK E the finest Buttock of Beef you can get, take out the large Bone, but don't spoil it, and put it in Water during five or six hours. Then take it out, and wipe it with a Cloth; lard it through and through with a large wooden Larding-pin: season your Lardoons of Bacon with Salt, Pepper, Sweet-herbs, Spice, and Salt-petre mix'd together. Rub also your Beef, all over with three quarters of a pound of pounded Salt-petre, and season it with Sweet-herbs and Spice. Then do the rest as in the Article before.

A Joint of Beef à la Braise.

LARD a Buttock of Beef with thick Bacon, place in the bottom of a Kettle Slices of Bacon and Beef, with Onions, Carrots, Sweet Basil, Thyme, Bay-leaves, Cloves, Salt, and Pepper: put over these your Beef, season top and bottom alike, and lay over more Slices of Beef and Bacon. Then pour in it some

Water and a Bottle of Wine ; cover the Kettle with Paste round, and let it stew about ten hours, with Fire both under and over. Being done, take off the Fat, serve it up hot with a minced Sauce, or a Salpicon over it.

Another Joint of Beef.

LET your Joint be half salted, put it in a Kettle with Spice and Onions ; fill the Kettle with Water, boil and skim it. Being done, dish it up, take off the Fat, and serve it up hot for a Course, with a minc'd Sauce, or Anchovy-Sauce.

A Joint of Beef with coarse Salt.

TAKE a Buttock of Beef, salt it, and season it with Sweet-herbs, Pepper, and a little Salt-petre. Lay it in this Seasoning three or four Days ; then put it in a Kettle with Onions, Carrots, Parsneps, Sweet-herbs, Bay-leaves, and Cloves: season it again with Salt and Pepper, and fill this Kettle with Water. When your Buttock is boil'd enough, dish it up, garnish it with green Parsley, and serve it up hot for a Course.

Beef à la mode.

GET a piece of Beef full of Gravey, which you'll corn all over, and season it with Pepper and pounded Cloves. Then pound a couple of Shalots, some Rocamboles, Sweet Basil, Thyme, and Parsley : put in a Glass of Wine, strain it off, and put your Beef to ma-
rinate

minate in it about two hours. Then lard your Beef thoroughly with thick Bacon, stew it with some Cullis, Bay-leaves, and a Glass of White Wine. This Beef *à la mode* being cut in good Slices, is commonly served up cold, with Parsley cut small for a Course, or for a Breakfast.

Other Beef à la mode.

TAKE the Nut of a Leg of Beef, and lard it with Slices of Bacon, about the bigness of half a Finger, being first seasoned with Salt, Pepper, Sweet-herbs, Spice, a couple of Cloves of Garlick cut small, some Parsley, and Chibbol, all mix'd together. Then lay in the bottom of a Kettle some Slices of Bacon, Beef, Onions, sweet Basil, Thyme, and Bay-leaves: put over these your Beef, seasoning it with Salt, Pepper, Cloves, some Cloves of Garlick, putting in it some Glasses of Wine; lay over again Slices of Bacon and Veal. Then cover the Kettle close with Paste, and let your Beef be stewed about ten hours. When done, if you'll serve it up for a hot Course, dish it up whole, or cut in Slices, with its own Liquor, and Lemon-juice. You may also serve it cold, and then it will be more relishing.

Another Sort of Beef, in hot Cinders.

TAKE a Nut of Beef, and mince it with a bit of Bacon, and a bit of Ham; season it with Salt, Pepper, Parsley, Onions, Sha-

Shalots, and a Crumb of Garlick. Mix some Bacon and Ham cut in Dice, then lay some Sheets of Paper over a Dresser, put upon them two Slices of Bacon, then your Beef spread at length with some other Slices of Bacon over and round: wrap up the whole in the same Paper, roll it up, and tie it with Pack-thread. Then wrap up this Beef a second time with Paper, and tie it again with Pack-thread. Then mix two handfuls of Flower with Water, and make it pretty thick, and roll up in it your Beef. This being done, put your rolled Beef into hot Cinders, and let it stew five or six hours: or else you may bake it. Do not take off either the Pack-thread or Paper of your Beef, till cold; then cut it in Slices to be served up cold. If you will serve it hot, dish it up with Gravey and Essence, heat it, and serve it with Lemon-juice.

Ribs of Beef call'd à la St. Menchoult.

TAKE some Ribs of Beef, beat them flat, take out the Sinews; let not your Ribs be too long, and lard them with Bacon and Ham season'd. This done, wrap them up separately in Paper, and tied up with Pack-thread to be bak'd *a la Braise*. Being done, take off the Pack-thread and Paper, strew over 'em Crumbs of Bread, and broil them on a slow Fire, to colour them. And when they are ready, dish them up over a Remolade, and serve them up hot for a Course.

Rump

Rump Stakes of Beef.

CUT some Rump-Stakes, beat them flat, take the Flesh of a Capon, a bit of a Fillet of Veal, some blanch'd Bacon, boil'd Ham, Sweet-herbs, Sweet-breads, Parsley, Chibbol, Truffles and Mushrooms, well minced together. Put in it three or four Yolks of Eggs, with a little Cream; then put your minced Meat over the Rump Stakes, roll them up, and tie them with Pack-thread, and let them be done in a Braise: then let the Fat drain off, and having cut your Stakes in two, dish them up, the cut-side upwards. You may put a Ragoût or Cullis over them.

This minced Meat may be used likewise with all sorts of Fowls, when required in great Entertainments, with Veal dress'd with Shalots, with farc'd Fricandos, &c.

Fillets of Beef with Cucumbers.

TAKE a Fillet of Beef, put Slices of Bacon and Paper round it; put it to roast, but let it not be too much done. Then cut this Fillet in Slices, dish them up with a Ragoût of Cucumbers, spoken of in the Article of the short Rib of Beef *à la Braise*.

The same Ragoût may be used with all sorts of Fillets.

Other Fillets of Beef.

LARD your Fillet, and marinate it in Vinegar, Salt, Pepper, and Onions, and let
it

it roast slowly. Being done, dish it up with good Gravey and Truffles ; garnish your Dish with marinated Pullets and Pidgeons, or with Fricandos.

Filletts of Beef after the Italian Way.

TAKE a Fillet of Beef, cut it in thin Slices of its own length, beat them flat, and lard half of them with middling Bacon. Make a Stuffing thus, *viz.* Take a Fillet of Veal, a bit of Bacon, a bit of Beef-suet, and a Calf's Udder blanch'd ; cut this in bits, which put in a Stew-pan, season it with Salt, Pepper, Sweet-herbs, Spice, and a little Garlick ; blanch it. This done, mince the whole together, put in it Crumbs of Bread boil'd in Milk, and two Yolks of Eggs. All this well mix'd, put your larded Fillet in a Dish, season it with Salt, Pepper, Sweet-herbs, Spice, a little Garlick, the Juice of two Lemons, with a Spoonful of Oil. Let your Fillet marinate about two hours, take it out, put some of your Stuffing over it very thin, roll up these Slices with the Bacon on the outside, and tie them up with Pack-thread. Then take a small Kettle, and lay in the bottom Slices of Bacon, Ham, Veal, and Onions ; put over them your roll'd Slices with their Marinade, and lay again over the whole more Slices of Bacon and Veal, pouring over a couple of Glasses of White Wine, and some Gravey. This done, let your Slices be done, Fire under and over ; and when ready, take them out, and drain them.

them. Strain off their Sauce, take off the Fat, put it in a Stew-pan on a quick Fire, with some Cullis, till it is reduced to a short Sauce enough for your Slices. Let your Sauce be relishing, pour it over your Slices, and serve them up hot. If you'll glaze them, make a Jelly with a Fillet of Veal, and some Ham, and glaze them as glaz'd Sweet-breads.

You may likewise make use of Fillets of Veal or Mutton, instead of Fillets of Beef, and dress them the same way.

Another Way of dressing Fillets of Beef.

YOUR Fillets being cut, larded, filled up with Stuffing, and rolled up after the same manner as the foregoing ones, do them *à la Braise*; then drain them, dish them up with a Cullis over them, and serve them up hot for a Course.

Fillets of Beef, after the Indian Way.

TAKE a Fillet of Beef, lard it with middling Bacon, and slice it on the side it is not larded. Then marinate your Fillet during two hours, with Salt, Pepper, Sweet-herbs, Garlick cut small, the Juice of two Lemons, and a Glass of good Oil. Put your marinated Fillet wrapt up in Paper upon a Skewer, tie this to the Spit, and baste it with your Marinade, which must be mix'd with a Glass of White Wine. Your Fillet being done, take off the Paper, dish it up with an *Italian* Sauce, and serve it up hot for a first Course.

This

This Fillet may be likewise served up not marinated, with *Spanish* Cardoons, Cellary, Endive, &c.

Another Course with Beef.

YOU may take a Joint of Beef a little salt, boil it, and serve it up for a small Course, garnish'd with Parsley.

Thin Slices of Beef may be serv'd likewise with a Sauce made with Gravey, Parsley, Shalots, or Rocamboles cut small.

You may also boil a Brisket of Beef, and when half boil'd, lard it with thick Bacon, season'd with Salt, Pepper, pounded Cloves and Nutmegs; lay in the bottom of an earthen Pot some Slices of Bacon, season them with Salt, Pepper, a bunch of Sweet-herbs, a little White Wine, Slices of green Lemons, Bay-leaves and Broth, and let it stew softly. Your Brisket Piece being done, serve it up hot with a Ragout, made with Slices of Beef, Mushrooms, Oysters, Capers, and Olives.

When you serve up Beef with a Sauce called *Vinaigrette*, take a Fillet of Beef, beat it flat, lard it with thick Fat, and boil it in Water and a Glass of Wine: season it with Salt, Pepper, Cloves, Bay-leaves, a bunch of Sweet-herbs; make it relishing. The Broth of this Fillet being thickened, let it cool in the same earthen Pot: serve it up with Slices of Lemon, and a little Vinegar.

Neats-

Neats-Tongues smoaked.

THEY must be salted the same as Hog's-Tongues, call'd Fourrées, explain'd hereafter; but you must not scald these Neats-Tongues, only soak them in Water, and cut off the big Ends, and drain them; then salt them, and leave them in their Brine three or four Days. And if you have any other Meat to salt, as Venison or Pork, you may do it in the same Brine. The Venison or Pork so salted, may be served with Pease. As for your Neats-Tongues, when they are salted enough, hang them up to smoak till dry. They are dress'd after the same manner as Hogs-Tongues, call'd Fourrées.

Another Course with Neats-Tongues.

BOIL a Neat's-Tongue with a little Salt and a bunch of Sweet-herbs, then cut off the thick end, skin it, and lard it. Then spit it, and baste it with Butter, Salt, Pepper, and Vinegar. Being roasted, cut it in Slices, let them stew a minute in a Remolade, made with Anchovies, Capers, Parsley, Chibbol cut small, some Beef Gravey, Salt, Pepper, Rocambole, and a little Vinegar: then serve it up hot for a Course.

This Tongue, cut in Slices, may likewise serve with a Ragoût of Mushrooms, Sweet-breads, Artichoke-bottoms, Salt, Pepper, and Butter, or melted Bacon. These Slices are stewed in this Ragoût; but you must use no Vinegar, but only baste it with Butter.

Calves

Calves Tongues are dress'd after the same manner, and may be serv'd up with a Pepper Sauce, or a sweet Sauce.

Another Course with Neats-Tongue.

BOIL this Tongue after the same manner as that before. Skin it, lard it the cross Way, let it be done *à la Braise*. When you dish it up, cut it in two, so that the Bacon of the inside may be seen. Put over it a Ragoût of Truffles, or a Cullis, and serve it up hot.

A Neats-Tongue after the Polish Way.

TAKE a Neats-Tongue, put it in boiling Water, and take off the Skin: let it be done *à la Braise*. When your Tongue is boil'd, cut it in two, but not quite off, and stick it with preserv'd Lemon, and Slices and Sticks of Cinnamon. Then put in a Stewing-pan over the Fire, a bit of Sugar, a Glass of Wine, and a little Gravey. The Sugar being melted, put in your Tongue, and let it stew a little while; then dish it up with your sweet Sauce, and serve it up hot for a Course.

A Neats-Tongue after another Manner.

THIS Tongue being done *à la Braise*, lard it with fine Bacon, and put it on the Spit. And when roasted, dish it up, pouring over it a thick Pepper Sauce, or a Sweet Sauce.

Another Neat's-Tongue.

THrow your Neat's-Tongue on burning Coals, and take off the Skin, then lard it a-cross with thick Bacon ; do it *à la Braise*. When your Tongue is done, take it out, cut it in two, but not quite off : dish it up with a minced Sauce, or an Anchovy Sauce over it.

You may also strow your Tongue with Crumbs of Bread, broil it, and serve it up with a Remolade under it.

At another time, your Tongue being cut into thin Slices, you'll place them in a Dish, with either a minced Sauce, or a little Cullis with an Anchovy cut small over it, and serve it up hot for a Course.

Pater-Stuck Gheroockt,

IS a Brisket of Beef, which after eight Days soaking in Brine, is hung up during three Months. You boil it, after it has gone thro' many Waters to unsalt it. It is served up hot with Colliflowers, or Cabbage, or Spinage, and Butter thickened. Also this Brisket may be stewed with Carrots ; and is commonly eaten in *April*, and the Months following.



C H A P. VIII.

*Of Courses with young Rabbits.**Young Rabbits en Bottines.*

TAKE some young Rabbits, skin them, and cut their Legs off, out of which you must take the Bone, and part of the Flesh. Make a Salpicon with the Flesh of your Rabbits, and Mushrooms, Salt, Pepper, Parsley, and Chibbol : fill the Legs of your Rabbits with this Salpicon, and then sew them up. Blanch 'em in Butter, and lard them with middling Bacon; then lay in the bottom of a Stewing-pan Slices of Bacon, Veal and Ham ; put over them the said Legs, seasoning them with Salt, Pepper, Slices of Onions, Sweet-herbs, and a bunch of Parsley : make another Laying of Slices of Bacon and Veal, moisten the whole with Broth, cover the Stew-pan, and let your Legs be done slowly, with Fire under and over. Being done, take them out to drain ; dish them up with some Essence of Ham ; serve them up hot for a Course.

Another time you may make a Cullis with the Bones of your young Rabbits, a bit of Veal, and a bit of Ham.

Young Rabbits en Bottines, another Manner.

FILL the Legs of your Rabbits, order and lard them as before, put them in a Stew-pan,

pan, with Slices of Veal and Ham, some Onions, and a bunch of Sweet-herbs. Season the whole with Salt and Pepper; moisten it with a Glass of White Wine. The Legs being done, take them out, and strain off the Broth; put it again on the Fire in the Stew-pan, to let it boil, till it be turn'd to a Jelly; then put the said Legs in this Jelly. Put them on hot Cinders to glaze slowly. Being ready, put in the same Stew-Pan a little Gravey and Cullis, with a Lemon-juice; which being mix'd with their Broth, put it in your Dish, and lay your Legs over it: serve them up hot for a Course.

If you have no Cullis, mix some fine Flower with Gravey.

Young Rabbits au Gîte.

TAKE young Rabbits, skin them, and make a small Stuffing with their Livers, some Parsley, Chibbol, Ham and Calf's Udder. Mince the whole together, and season it with Salt and Pepper; then put this Stuffing in the Belly of your Rabbits, and sew them up; place their fore Feet under their Nose, and their hind Feet under their Bellies. Then lard them, dress them, and serve them after the same manner, as the Legs before.

Young Rabbits in Fricandos larded.

YOUR Rabbits being skin'd, bone them, put in their Bellies a little Salpicon, made with all sorts of fine Meat. Sew up your

Rabbits thus filled up, giving them again their own shape, blanch them in Butter, and lard them with middling Bacon. When done, serve them up as the Rabbits *en Bottines*.

Young Rabbits roll'd.

YOUR Rabbits being skin'd and boned as those before, cut some Bacon and Ham in Slices; then lay your Rabbits on a Table, with your Slices one after another over them, *viz.* a Slice of Bacon between each Slice of Ham: season them with Salt, Pepper, Sweet-herbs, Spice, Parsley and Chibbol. Roll your Rabbits, wrap them up in a Boulting-Cloth, and tie both ends with Pack-thread; let them be done *à la Braise*. Being ready, take them out to drain; dish them up with an *Italian* Sauce, or an Essence, or a Sauce made with Champaign over them: serve them up hot for a first Course.

Young Rabbits Mirez.

SKIN and bone your Rabbits, leaving their Heads and their Necks. Lard them with Bacon, and make a Stuffing with their Livers, some Calf's Udder, a bit of Bacon, and some Whites of Fowls; mince the whole together, thicken it with a couple of Yolks of Eggs, and season it with Salt, Pepper, Parsley, Sweet-herbs, Spice, and a little Garlick; cut some Bacon and Ham in Slices. This done, lay over your Rabbits, Slices of Bacon and Ham, put over your Stuffing. Then roll them up, be-

beginning from the Legs to their Heads, which must not be roll'd up, and tie them with Pack-thread. Lay in the bottom of a Kettle some Slices of Bacon, Veal, or Beef, put over them your Rabbits, season them with Salt, Pepper, Sweet-Basil, Onions, and Cloves of Garlick. Make another Laying over with your Slices, and put in it a couple of Glasses of White Wine, with a Ladle-full of Broth. Cover your Kettle with Fire under and over. Your Rabbits being done, take them out, take off the Pack-thread, dish them up, so as to make their Heads face each other; pour over them some Essence of Ham; serve them up hot for a first Course, which at least must be with two Rabbits.

Young Rabbits in Galantines.

SKIN and bone your Rabbits, make a Stuffing with a Calf's Nut, a bit of Bacon, a bit of Beef-suet, a blanch'd Calf's Udder, a bit of Ham, and some Crumbs of Bread, boil'd in Milk. Mince the whole together, season it with Salt, Pepper, Parsley, Chibbol, Sweet-herbs, and thicken it with three or four Yolks of Eggs. Your Stuffing being ready, cut some Bacon and Ham in Slices, as also some scalded Almonds and Pistachos, with Yolks of hard Eggs. Lay your Rabbits over a Dresser, put over them a Laying of your Stuffing, as thin as a Knife's Blade. Lay cross over this your Slices, &c. thus, *viz.* First, a Slice of Bacon, then one of Pistachos, one Yolk more, and at

last a Slice of Ham. Do the same over and over, till your Rabbits be entirely cover'd: then put over these a second Laying of Stuffing, which you'll daub over with a couple of Yolks of Eggs well beaten, and strow over some fine Flower. Your Rabbits being thus ordered, roll and wrap them up in a Boulting-Cloth or a Napkin, tying them with Pack-thread. Do them *à la Braise*, with Fire under and over. When your Rabbits are done, take them out to drain, take off the Pack-thread, serve them up hot for a Course, with some Essence of Ham over them.

You may likewise serve them up for a dainty Dish, if you let them grow cold in the Pan. You may also, when they are cold, cut them in Slices, to garnish some cold dainty Dish.

A Fricassée of young Rabbits with White Wine.

SKIN and draw your Rabbits, cut their Legs in two, and Ribs and Loins in bits, and let their Shoulders be whole, and break only their great Bones. Put in a Stew-pan a bit of Butter, a bunch of Sweet-herbs, a couple of Onions, and your Rabbits: toss it up now and then, strow over a Dust of fine Flower, moisten it with a little Gravey, Broth, and two Glasses of White Wine. Add a few Mushrooms. When your Ragoût is done, take off the Fat, thicken your Sauce with Cullis; let it be palatable. Squeeze in it a Lemon-juice; serve it up hot for a first Course.

Ano-

*Another Fricassée of young Rabbits, the
Muscovite Way.*

YOUR Rabbits being ordered, and cut as those before; toss them up over a brisk Fire, with some melted Bacon, a bunch of Sweet-herbs, and a couple of Onions. Then put in it a couple of Glasses of *French Brandy*, keep it stirring, whilst your Brandy burns; but as soon as the Flame is out, put in a small Ladle-full of Gravey, and as much of Cullis; let it stew slowly. Add some Mushrooms. Your Ragoût being done, take off the Fat, dish it up, with a Lemon-Juice squeezed over it: serve it up hot for a first Course.

*A Fricassée of young Rabbits, with green
Pease.*

YOUR Rabbits being ordered, and cut as those before, toss them up with some Butter, a bunch of Sweet-herbs, and a couple of Onions; strow them with a Dust of fine Flower, and moisten them with both Broth and Gravey. Then put in your green Pease, with Mushrooms, if you have any. When your Fricassée is enough, thicken your Sauce with Cullis, and squeeze over it a Lemon-juice; let it be relishing; and serve it up hot for a first Course.

You may make this Fricassée with a white Sauce, moistening it with Broth instead of Gravey, and thickening the Sauce with Yolks of Eggs and Cream.

Young Rabbits en Caiffe.

SKIN and draw your Rabbits, fry them a little in some Butter or melted Bacon, with Mushrooms, and Sweet-breads. Season the whole with Pepper, Salt, Sweet-herbs, Spice, Parsley, and Chibbol cut small. Get a Stuffing ready, made with the Livers of your Rabbits, and some scrap'd Bacon, season'd with Salt, Pepper, Parsley, and Chibbol cut small. Then make, with Sheets of Paper, a Chest the length of your Rabbits; put your Stuffing in the bottom of it, place your Rabbits over it, add their Liquor, lay over it some Slices of Bacon. Your Chest being filled, let your Rabbits be done in the Oven, or in a Baking-pan, with Fire under and over. Your Rabbits being done, take off the Slices of Bacon and the Fat; place your Chest in your Dish, serve it up hot for a first Course.

Rabbits in a Stew-pan.

CUT your Rabbits in four, lay by the Livers. Lard your Rabbits with thick Bacon and Ham, season'd with Salt, Pepper, Sweet-herbs, and Spice. Lay in the bottom of a Stew-pan, Slices of Bacon and Veal, place over them your Rabbits; season them with Salt, Pepper, Sweet-herbs, Spice, Onions, Chibbols, Parsley, Carrots, and Parsneps; lay over again more Slices of Bacon and Veal. Let it be either bak'd or done in a Stew-pan, Fire under and over. In the mean while, make

make a Cullis with Veal and Ham cut in Slices, which you likewise put in the bottom of a Stew-pan, with an Onion and Carrot cut also in Slices. After this, cover your Pan, put it on a moderate Fire, to let your Rabbits sweat, till they be sticking at the bottom : then put in a little Butter, with a Dust of Flower, and stir the whole together. Moisten it with both Gravey and Broth, season it with Mushrooms, Parsley, a couple of whole Chibbols, three or four Cloves, and let it stew slowly. This done, pound the Livers of your Rabbits, mix them with some of your Cullis, and put them in your Stew-pan. Keep your Cullis a little longer on the Fire, then strain it off into another Stew-pan. Your Rabbits being done, take them out to drain, and put them in your Cullis, and let them stew over a slow Fire. Being ready to serve up, dish up your Rabbits, let your Cullis be relishing, and pour it over them : serve them up hot for a first Course.

The same Cullis may be used with hot Rabbit Pyes.

Rabbits with Ham.

YOUR Rabbits being done in a Stew-pan, as said before, take instead of the Cullis, a Ragoût of Ham, call'd *Saingara*, in which put your Rabbits ; let them stew a little, and being done, and dish'd up, put your *Saingara* over them ; serve them up hot for a first Course.

These

These Rabbits may be also served up either with a Ragoût of Endive, or a Ragoût of Cucumbers. You'll find the manner of making these two Ragoûts in the Chapter of Ragoûts.

Rabbits with Truffles or Mushrooms.

YOUR Rabbits being, as said before, done in a Stew-pan, and drain'd, stew them in a Ragoût of Truffles or Mushrooms, which you must keep in readiness, made thus, *viz.* Toss up some Truffles or Mushrooms in melted Bacon, moisten them with Gravey of Veal, and some Essence of Ham. Thus being stewed during a quarter of an hour, take off the Fat, and thicken your Sauce with Cullis.

When you are ready to serve, dish up your Rabbits, let your Ragoût be relishing, and pour it over them, and serve it up hot for a first Course.

Young Rabbits the Italian Way.

CUT your Rabbits in pieces, leave the Legs and Shoulders whole, cut the Loins in two, cut off their Ribs. Lard the Legs, Shoulders, and Loins with thick Bacon and Ham, put in a Stew-pan Slices of Veal, Ham, and Onions, placing over these your Rabbits : season them with Salt, Pepper, a Sprig of Basil, some Mushrooms, whole Truffles, if you have any, Lemon Slices, some Cloves of Garlick, a Spoonful of good Oil,
and

and a Glafs of White Wine: lay over more of your Slices of Veal and Ham. Cover the Stewing-pan, and let your Rabbits stew slowly with Fire under and over. Being almost done, take out your Rabbits, Truffles, and Mushrooms, keeping them warm in a Dish; put your Sauce on again for a minute, taking off the Fat, put in it some Gravey and Cullis. Then strain off your Sauce, pour it over your Rabbits, Mushrooms and Truffles, and serve it up hot for a first Course.

Timball of Rabbits.

YOUR Rabbits being cut in pieces, and done *à la Braïse*, make a Ragoût with Sweet-breads of Veal, fat Livers, Cock-combs, Mushrooms and Truffles; toss it up in melted Bacon, and moisten it with Gravey. Let it stew about half an hour, take off the Fat, thicken your Sauce with Cullis of Veal and Ham, then take the pieces of your Rabbits out of their Braïse, and put them in this Ragoût; let it be relishing and cold. Lay in the bottom of a Baking-pan a thin Laying of Paste, for a short Crust; place in your Ragoût of Rabbits, lay over more Paste, then let it be baked, and when enough, turn it upside down into your Dish. Make a hole on the top the bigness of a Crown-piece, to see whether your Ragoût is boiled short; put in it a little thin Cullis. This sort of Dish of Rabbits is to be served up hot for a Course.

You

You may prepare after the same manner all sorts of Meat of Fowls, Venison, &c. after having been done in a Braise, with Fire under and over.

Young Rabbits à la Saingara.

LA R D your Rabbits, and spit them; which being done, fry a little in Bacon, put in fine Flower mix'd together, Slices of Ham beaten flat, adding a Bunch of Sweet-herbs, and good Gravey not salt. Let it stew; and when ready, thicken your Sauce with Cullis, putting in it a little Vinegar. Your Rabbits being roasted, cut them in four, dish them up, put over them your aforesaid Ragoût of Ham, take off the Fat, and serve it up hot for a first Course.

A Ragoût of Hare, call'd Civet.

CU T a Hare in pieces, leave the Legs and Shoulders whole, and lard with thick Bacon all your pieces, which blanch with melted Bacon. Let them moisten with some Broth, and some White Wine; season them with a bunch of Sweet-herbs, Salt, Pepper, Nutmeg, a Bay-leaf, and some green Lemons. Fry the Liver by itself, pound it and strain it off with some Cullis, and some of the Sauce of your Ragoût, which mix with the said Livers; then serve it up hot for a first Course.

Such as have not the Conveniency of making Cullis, may make a Thickening with
fine

fine Flower and Bacon, fry'd together, and made yellowish.

The Civets of all sorts of Venison are to be made after the same manner.

C H A P. IX.

Of Ducks and Quails.

Ducklings with green Pease-Purry.

TAKE some Ducklings, well scalded, pick'd and drawn, blanch some Lettuces, cut them in pieces, and put them into a Stew-pan, with some scrap'd Bacon, some Butter, Parsley, green Onions, Salt, Pepper and Sweet-herbs; give it some Tosses, and fill up the Bodies of your Ducklings with it; take a Stew-pan, and lay in it Slices of Bacon, put in your Ducklings after you have season'd them. Cover them top and bottom alike of Bacon, and wet them with a Spoonful of Broth, then put them to stew gently; take care they are not over-done.

To make your Green Purry, take a Stew-pan, and put in it about a Pound of a Fillet of Veal. Cut into Dice small Slices of Ham, a couple of Onions, a Carrot cut in bits, put it over the Fire. When this Meat is sticking, and has taken Colour, wet it with good Broth, put your Pease into a Stew-pan, for your Pease-Purry, with some Butter. Let it be upon a gentle Fire, take a small handful
of

of Spinage, with the tops of green Onions, a handful of Parsley; blanch them all. Being blanch'd, put your Greens in fresh Water, squeeze it, and pound it well in a Mortar, with your large Pease; take your Meat out of the Stew-pan, and put in your Pease and the Green of your Onions; strain it off. Observe, that it is not too thick, and that your green Pease may not lose their Taste, gently stew them dry with a bit of Butter only. Being done, put it into your Purry, let it be of a good Taste. Your Ducklings being done, take them out and drain them, dish them up, and put your Purry over them, and serve them up hot for a first Course.

Ducklings with green Pease.

TAKE some Ducklings scalded, pick'd and drawn, blanch some Lettuces; when blanch'd, put them in fresh Water, and squeeze them well; cut them in pieces, and put 'em in a Stew-pan over the Fire, with a bit of Butter, Salt, Pepper, Parsley, and green Onions minced; give it some Tosses, then stuff your Ducklings with it, and put them a doing in a white Braise: put in a Stew-pan Slices of Bacon, then put in your Ducklings, and season them with Salt, Pepper, Onions cut in Slices, Sweet Basil, and Slices of Lemon. Cover them top and bottom alike, with Slices of Bacon, and wet them with Broth, then put them to boil over a slow Fire. Take your green Pease, and put them into a Stew-pan, with a bit of Butter over a Stow, with a slow Fire: stir them now and then. Being done, put in

in some Cullis, and Gravey, as much as you think proper, and make them boil. Take the Fat off, let it be of a good Taste. Your Ducklings being done, take them out, drain them and dish them up, put your Ragoût of Pease over them, and serve it hot for first Course.

Ducklings with Cucumbers.

TAKE some scalded Ducklings, done in the same manner as the above-mention'd; the difference is, that instead of green Pease, you take some Cucumbers. After you have taken the Parings off, you split them in four, and take the Insides out; then you cut them in what shape you please, and blanch them; take them out, put them into a Stew-pan with some Gravey and good Cullis, and let them boil well. Being well done, and of a good Taste, take your Ducklings out of their Braise, and put them to drain, and dish them up; put your Ragoût of Cucumbers over them, with the Juice of a Lemon, and serve it up hot for a first Course.

Ducklings with small Onions.

HAVE some small Ducklings scalded, and well pick'd, drawn, truss'd, stuff'd, and done the same as those before; take some small Onions, and cut off the Roots and the Ends, and blanch them in scalding Water. Being blanch'd, pick them, and put them into a Stew-pan, with a little Broth and a little Gravey, and make them boil upon a slow Fire.

Fire. Being done, thicken them with a little Cullis : and your Ducklings being done, take them out and drain them, and dish them up, and put your Ragoût of Onions over them, and serve them up hot for a first Course.

You may dress green Geese and Ducks in the same way as your Ducklings.

Ducks à la Braise.

TAKE some Ducks pulled dry, singe, pick, draw, and truss them ; lard them with thin Bacon, then tie them with Packthread, and make a Braise as follows : Take a Pot or Kettle, and lay in the same Slices of Bacon and Beef ; put in your Ducks, and season them with Onions, Sweet Basil, some Bay-leaves, some Garlick, Salt, Pepper, Cloves ; and covering them top and bottom alike, wet them with Broth, cover them and put them a doing, Fire under and over. Make a Sauce with Onions, Mushrooms and Truffles minc'd ; take a Stew-pan with some Butter, put it over the Fire, and put your Onions in it, then your Mushrooms and Truffles, and strew them with a Dust of Flower, wet them with Gravy, and take off the Fat ; and at the last thicken it with Cullis. Put in an Anchovy, and some Capers cut small. Your Ducks being done, take them out, drain them, and dish them up, and your minced Sauce over them, and serve them up hot for a first Course.

Ducks

Ducks with Juice of Oranges.

TAKE some Ducks, singe, pick, and draw them, mince the Livers with a little scrap'd Bacon, some Butter, some green Onions, Parsley, Sweet-herbs, fine Spice, Mushrooms, Salt and Pepper, all well minced: put them into the Bodies of your Ducks, and set them to roast, wrap'd up in Slices of Bacon, and Paper. Take a Stew-pan, and put in it a little Gravey, Cullis, a little Pepper, the Juice of an Orange, and a few Shalots minced. Your Ducks being done, take them off, and take away the Bacon and the Pack-thread; slice them on the Breast, and crush them between two Dishes: put their Gravey into your Sauce, dish them up, put your Sauce with the Juice of Oranges over them, and serve them up hot for a first Course. They may be served up without being sliced.

Ducks with Oysters.

TAKE some Ducks, singe, pick, and draw them: take some Oysters ready pick'd, put them into a Stew-pan with Butter, some green Onions cut small, some Parsley, Mushrooms, Sweet-herbs, fine Spice, Salt and Pepper: put the Stew-pan over the Fire, and let your Oysters take a Toss; then put in the Juice of a Lemon, and put them in the Bodies of your Ducks, and thrust in the Rump to keep in your Oysters. Spit your Ducks to the Spit, and wrap 'em up in Slices

of Bacon and Paper, put them to the Fire. Take some Oysters, blanch them in their Liquor, keep the Liquor, take out the Hards, take a Stew-pan, and put in the Liquor, and some Cullis, as much as you think fit, and let it boil well, and be of a good Taste. Then put in your Oysters and the Juice of a Lemon. Your Ducks being done, take them off, and take the Slices of Bacon away; dish them up with your Ragout of Oysters over them, and serve them up hot for a first Course.

Ducks in Slices, with Oysters.

TAKE some Ducks, singe, pick, and draw them; put Butter and Salt in the Bodies of them, and put them to the Spit, wrap'd up in Slices of Bacon and Paper. Take some Oysters and blanch them; being blanch'd, let 'em be pick'd well, put into a Stew-pan some good Cullis, a Glas of White Wine, a couple of Rocamboles cut small; make your Cullis boil, then put in your Oysters: take your Ducks off, and cut off from the Breasts the Flesh in thin Slices, and put these into the Stew-pan, where your Oysters are, with the Juice of an Orange. Take care that they don't boil; dish them up, and serve them hot for a first Course.

Ducks in Slices, with Parmesan.

TAKE some Ducks, and dress them the same way as the above-mention'd: being done, cut off the Flesh from the Breasts in thin

thin Slices, and put them in a Stew-pan with some Cullis, some Shalots cut small, the Juice of an Orange being put in the Dish. You will serve them in a little grated Parmesan, and put it over the Fire; after which, dish up your Slices, and some grated Parmesan over them. Put them under a Cover, with Fire over it, to get a Colour; then put the Juice of a Lemon over it, and serve it up hot for a first Course.

Ducks in Grenadins.

TAKE some Ducks, pick them very clean, split them in the Back, raise the Skin, and take off almost all the Flesh on the Breast. Take this Flesh, and cut it in Dice, with some Flesh of Partridges if you will, and the White of Chicken, or Pullets. You may do your Grenadins without the Meat of other Fowls, taking only that of your Ducks, with some Sweet-breads, some Veal, Ham, Mushrooms, Truffles, pickled Cucumbers cut in Dice, some scalded Pistachos cut in two. Put some melted Bacon into a Stew-pan, and put in it all your Flesh, and season it with Salt, Pepper, Sweet-herbs, fine Spice, green Onions and Parsley. Light a Stove, put your Pan over it, and let it be relishing; put in the Juice of a Lemon, and let it cool. Being cold, spread the Skins of your Ducks over the Dresser, and lay over them your Salpicon; then fold up the Skins, and sew them up, then blanch them with Bacon and Butter, and make them

them very plump. After which, you lard them with fine Bacon; being larded, put them into a deep Pan, with some bits of Veal, Ham, and Onions; then wet them with good Broth, put them a doing gently, and put in a Glass of good White Wine, if you can get any. Being done, take them out, and keep them hot, strain off the Broth, and put it again over the Fire, and let it boil to a Caramel, or Jelly. Take care, that it is not too high colour'd, and put in your Grenadins on the side of the Bacon. Being glazed as they should be, and being ready to serve up, put a Cullis of Ham into the Dish you will serve them in; put in your Grenadins, and serve them up hot for a first Course.

Ducks in Balon.

TAKE some Ducks, pick them, slit them on the Backs, and boil them. Lard the Inside of it with Ham, and take care not to pierce the Skin; then make a Salpicon. This is the way of making it; Take the Flesh of Ducks, and cut it into Dice, with some Sweet-breads, some White of Pullers, Chickens, or Partridges, and some Bacon, cut with some Mushrooms and Truffles, if you have any. Cut the same, all well seasoned with Salt, Pepper, Sweet-herbs, and fine Spice: take a Stew-pan and put in it a little melted Bacon, and put it over a Stove well lighted, and put in it all your Flesh; stir it with a wooden Laddle, put in the Juice of a Lemon, let it be of

a good Taste, spread the Skins of your Ducks over your Dresser, lay over the same your Salpicon, take up the Skins, and sew it up: let them be round and plump. After which, you put them in a Braise, lay in a Kettle Slices of Bacon, Beef, or Veal; then put in it your Balons, and season them with Salt, Pepper, Cloves, Onions, and Sweet Basil, and cover them top and bottom alike, with Fire under and over. Being done, take them out, and drain them: dish them up with Gravey of Ham over them, and serve them up hot for a first Course.

Ducks in Vallon.

TAKE your Ducks, being pick'd, split them on the Back, and bone them; but leave the Legs and the Wings hanging to 'em: then make a Salpicon, as if it was for Ducks in Balon. Mince the Cuttings of your Ducks with a little Veal, Bacon, Beef-suet, season it with Salt, Pepper, Sweet-herbs, fine Spice, and Mushrooms, if you have any, and the Yolks of a few Eggs. After which you mix your Salpicon with your Stuffing, and stuff your Ducks with it, which are to keep their shape. Truss the Legs and the Wings, let 'em be done the same as the Ducks in Balon, and serve them up with a Ham-Cullis, or a minced Sauce; or take some Slices of Ham very thin, and cut them in Dice. Put them into a Stew-pan over the Fire, and let them boil gently. When they begin to take Colour,

put in some Butter, with a dust of Flower, and wet it with Broth and Gravey: let it be of a good Taste, and the Fat well taken off. Your Ducks being done, take them out, and drain them; dish them up with your Sauce over them, and serve them up hot for a first Course.

Ruddock,

IS a Water Bird, much like a Duck, but the Flesh of it is much more delicious than that of Ducks.

You dress it all sorts of ways, as you do Ducks.

Ruddocks with Orange-Juice.

TAKE some Ruddocks, pick'd and drawn, mince the Livers with a little grated Bacon, a Piece of Butter, and season it with Salt, Pepper, Sweet-herbs, fine Spice, Parsley, green Onions cut small, and some Mushrooms, if you have any. Mix them all together, then put it in the Bodies of your Ruddocks: put them to the Spit, and wrap them up in Slices of Bacon and Paper, and roast them. Pick some Shalots, and cut them very small, and put them into a Stew-pan with a little Gravey, and a little Essence, some Orange-peels beaten, and put it over the Fire. Your Ruddocks being done, take them out, dish them up, let your Sauce be relishing, put it over your Ruddocks, with an Orange-juice, and serve them up hot for a first Course.

Ducks

Ducks à la Braise with Turnips.

HAVE some wild or tame Ducks, draw and truss them, lard them with thick Bacon season'd. Take a Kettle big enough, which line with Slices of Bacon and Beef: add to it some Onions, some Carrots, Lemon Slices, Sweet-herbs, Pepper, Salt, and Cloves; put in it your Ducks, cover them top and bottom alike; do them with Fire under and over. This sort of Course is served several Ways; *viz.* with Turnips. You cut some Turnips into small bits, in what shape you please, blanch them in scalding Water, then take them out; after which, put them to simmer in a Stew-pan, with Gravey and Cullis. Let your Ragout be of a good Taste; and when you are ready to serve, take your Ducks out of the Kettle, and put them to drain: dish them up, and put your Ragout of Turnips over them, and serve them up hot.

Those that will not go to the Expence of a Braise, the Ducks being larded, strow them with Flower, blanch them into some Bacon, to take Colour, then put them into a Kettle: brown some Butter with Flower; and when brown, wet it with some Broth, and put in two Glasses of White Wine, and season it with Salt, Pepper, Cloves, Onions, Slices of Lemons, Parsley, and Sweet-herbs, and put it to boil. Being done, serve it up with all sorts of Ragout, the same as those that are done in a Braise.

Ducks with Orange-Juice.

TAKE some Ducks, draw and pick them clean; let them be half roasted, then take them off, and put them into a Dish. Cut them by Slices, so as to stick to the Ducks, put some Salt, beaten Pepper, with the Juice of two Oranges. Turn them, and squeeze them down with a Plate a little over the Stove; then turn them again, and serve them up hot in their Gravey.

Ducks à la Braise, with a Ragoût over them.

THESE Ducks are dress'd in the same manner as before mentioned. Make a Ragoût with some Sweet-bread of Veal or Lamb, some fat Livers, some Cocks-combs, Mushrooms, Truffles, Artichoke-bottoms, and tops of Asparagus: wet them with a good Gravey, and thicken them with a good Cullis, then dish up your Ducks, with your Ragoût over it, and serve it up hot. You may serve Ducks with all sorts of Ragoûts, made with Herbs; but your Duck must be always done in a Braise.

Ducks with small Pease, in a White Sauce.

MAKE a Ragoût with small Pease, a little fresh Butter, and a dust of Flower, with some Pepper, and Salt, and wet it with good Broth. When you are ready to serve, thicken it with the Yolk of an Egg, and a little Cream; then dish up your Duck done in

a Braise; put your Ragoût over it, and serve it up hot.

This same Ragoût of Pease may serve with Breasts of Veal done in a Braise, with a Terrine of Gristles of Veal, dress'd likewise in a Braise. This Ragoût of Pease may also be used with green Geese and Pidgeons, which you dress the same as Ducks.

Ducks with Oysters.

YOUR Ducks being done in a Braise, you make a Ragoût with two or three Mushrooms, and two or three Truffles, a little melted Bacon, and wet them with Gravey. Being done, you thicken them with a good Cullis, a moment before you serve. You have Oysters blanch'd, after which you put them into your Ragoût; then put your Ragoût again a little while over the Fire: dish up your Ducks, and put your Ragoût over them, and serve it up hot. You must observe, that the Oysters must not boil, because they are apt to harden.

Ducks with Cucumbers.

YOUR Ducks being done in a Braise, you make a Ragoût of Cucumbers, which put over your Ducks. You will find the way of making it in the Chapter of Ragoûts.

Farc'd Ducks stuff'd.

YOU make a Stuffing of the Whires of Capons, or of Pullers, as it is mention'd before.

before. You take a Duck, draw it and pick it well, take off the Skin from the Flesh, then take off the Breast, and stuff it, and then do it in a Braise. Being done, you serve it up with all sorts of Ragoûts, as is mentioned before.

Ducks with Olives.

DUCKS in a Braise may be served with a Ragoût of Olives made thus; Take some Olives, and take out the Stones, blanch them, let them drain, then put them into a Pan with Gravey and Cullis, and make them simmer. When you are ready to serve, make them boil a little: let your Ragoût be of a good Taste: dish up your Ducks with this Ragoût over it, and serve it up hot for a first Course.

Teals, Pullets, Chickens, Capons, and Partridges are dress'd in the same manner with Olives. Ducks are also dress'd with Anchovies and with Capers, instead of Olives.

Quails in a Stew-pan.

YOUR Quails being drawn, split them in the Back; make a little Stuffing with some grated Bacon, a Truffle, and some fat Livers, all minced together, and seasoned with Salt, Pepper, Nutmeg, and Sweet-herbs, then stuff your Quails with it. After which you take a Stew-pan, and line the bottom of it with Slices of Veal and Ham; then you put in your Quails, the Breast downwards, season'd with Salt, Pepper, and Sweet-herbs, top and bottom. Put over 'em Slices of Veal and Ham; then you cover your Stew-pan with a Plate

or

or Cover, so as it may touch the Meat; put a Cloth round about the Plate, with another Cover over it; put it a sweating upon hot Cinders till it's done. A little before you serve, uncover your Pan, and take out the Slices of Veal and Ham: let your Quails be done quite upon a Stove, like Veal for Gravey; and when they have a good Colour, and that the Gravey sticks to the Stew-pan, take out your Quails, put them in your Dish, take off the Fat, wet the Brown in the Pan with half Broth and half Gravey, to take it off; then you put in some beaten Pepper, with the Juice of a Lemon, then strain off this Gravey, and put it on your Quails, and serve them up hot.

You may do Pidgeons, Chickens, and Partridges in the same manner.

Quails in a Stew-pan another Way.

TAKE some Quails, pick them, draw them, put a small Stuffing in their Bodies, made with Livers of Fowls, grated Bacon, Parsley, green Onions, Sweet-herbs, fine Spice, Butter, Pepper, and Salt. Take a Stew-pan, put in some very thin Slices of Veal, Slices of Ham, and Onions cut in Slices; then put in your Quails, seasoned with Salt, Pepper, Sweet-herbs, and a Bay-leaf. Lay over them Slices of Veal and Ham, and put them a doing, Fire under and over. Being done, take them out, and put in the Braite they have been done in, a Spoonful of Cullis, a little good Gravey, and a Glass of good
White

White Wine. Let it boil well, and take off the Fat; strain it off; then put your Quails in it again. Being ready to serve, dish them up with your Cullis over them, and serve them up hot for a first Course.

Quails the Italian Way.

TAKE Quails, pick and draw them, split them in the Back, and put them into a Silver Dish, or in a Stew-pan, with some small Slices of Ham, Sweet Basil in Branches, a Bay-leaf, with half a Glass of good Oil, the Juice of a Lemon, some Salt and Pepper: and a quarter of an hour before you serve, put them on again, Fire under and over. Being done, take them out of their Braise, and put in it a little good Gravey, a little Essence of Ham, and the Juice of a Lemon, with a couple of Rocamboles bruised. Then dish them up, put this Sauce over them, and serve them hot for a first Course.

Quails à la d'Huxelles.

TAKE Quails, singe, pick and split them in the Back; take a Liver of one or two Fowls, some scraped Bacon, Parsley, green Onions, Truffles, Mushrooms, Sweet-herbs, and fine Spice. Then take a Stew-pan, lay in Slices of Veal, Ham, and Onions; fill up your Quails with the Stuffing you have made, and put them into your Pan, with each a raw Cray-fish, taking off the small Claws. Season them slightly with Salt and Sweet-herbs;

herbs; then put them a doing, Fire under and over. When done, take them out, and between each Quail lay a Cray-fish. Put into your Stew-pan, where your Quails have been done, a Spoonful of good Cullis, and a little Effence of Ham. Make all boil a moment, and strain it through a silk Sieve; put in the Juice of a Lemon, let it be of a good Taste, put your Cullis over your Quails, and serve them up hot for a first Course.

Quails with Bay-leaves.

TAKE Quails, singe, pick, and draw them; take a small Stew-pan, put in it Veal and Slices of Bacon, put in your Quails, season'd with Sweet-herbs, Bay-leaves, Parsley, and Onions in Slices. Put another Laying of your Veal and Bacon, let them be done, Fire under and over: take about half a dozen of green Bay-leaves, and blanch them in boiling Water, then take some Effence of Ham, and put it into a Stew-pan, with your Bay-leaves. Your Quails being done, drain them, dish them up, put in your Cullis and your Bay-leaves, and the Juice of a Lemon over them, and serve it up hot for a first Course.

At another time you may roast them, wrap'd up in Slices of Bacon; serve them up with Cullis.

Quails

Quails with Fennel.

TAKE some Quails, singe, pick and draw them; take a few Fowls Livers, with scrap'd Bacon, Parsley, green Onions, Salt, Pepper, fine Spice, and Fennel cut small. Mix all well, and put it into the Bodies of your Quails; stick a small Skewer through their Legs, tied with Pack-thread, then take a Stew-pan, and put in it thin Slices of Veal, Ham and Onions; then put in your Quails and a little Fennel. After you have season'd them with Salt, and Pepper, you cover them at top, and make another Laying top and bottom alike; let them be done, Fire under and over. Take a Stew-pan, and put in it a little Essence of Ham, a little Gravey, a little Fennel, which you boil with two Slices of Lemon, then strain this small Cullis thro' a silk Sieve. Your Quails being done, take them out of their Braise, cut off the Pack-thread; dish them up, and put your Cullis of Fennel over it, with a little Fennel over it, and serve it up hot for a first Course.

Quails in Gratin.

TAKE some Quails, singe, pick and draw them, then split them in the Back. Take a Stew-pan, and in it Slices of Bacon and Veal, with a few Slices of Ham and Onions, then put in your Quails. Take the Livers of some Fowls, and mince them with scrap'd Bacon, Mushrooms, Parsley, green Onions, Sweet-

Sweet-herbs, fine Spice, Salt, Pepper, and a little Fennel cut small; Quails require a pretty deal of Fennel. Fill up the Bodies of your Quails with this Stuffing; being season'd, cover them with Veal and Bacon, and let them be done, Fire under and over. Take some Carcasses of Partridges, pound them, and strain them in Cloth; after which, you put 'em in a Dish over a moderate Fire. Your Quails being done, take them out to drain, put them upon your Sauce, and make them stick to the Dish; then serve them up with Essence of Ham over them for a first Course.

Quails in a Braise.

TAKE Quails, singe, pick, and draw them, and truss them. You may stuff them if you please; take a Kettle, and lay in it Slices of Bacon, Beef, or Veal; then put in your Quails; season them with Salt, Pepper, Onions, Cloves, a bunch of Sweet-herbs, and make another Laying of Slices; wet them with a Ladle of Broth, and let them be done, Fire under and over. When they are done, make a white Ragoût with Lamb's Sweet-bread, Veal, Mushrooms, Truffles, and Cocks-combs. Your Quails being done, take them out to drain, and thicken your Ragoût with Yolks of Eggs. Dish up your Quails, let your Ragoût be of a good Taste, put in it the Juice of a Lemon, and put the same over your Quails, and serve them up hot for a Course.

Another time you may make a brown Ragoût, putting in it your Sweet-breads blanch'd, together

together with Truffles, Mushrooms, and a Spoonful of good Gravey, half a Spoonful of Cullis, and half a Spoonful of Ham-Essence: let it boil well, and skim off the Fat; add to it Cocks-combs ready done in a white Sauce.

Quails in Fricassée.

TAKE Quails, singe, pick, and draw them, and truss them for boiling; then put them into a Stew-pan, with a little melted Bacon, and give them a few Tosses; then put some Mushrooms, Truffles, with some Slices of Ham, and strew a Dust of Flower over them, and wet them with good Broth, and a Glass of Champaign. Make a bunch with green Onions, Parsley, three or four Cloves, a little Sweet Basil, some Thyme, Bay-leaf, a Clove of Garlick, put these to your Quails, let them stew gently. Being done, and of a good Taste, thicken them with your Cullis, or with a Cray-fish Cullis, or Yolks of Eggs, and serve them up for a Course.

Quails in Surtout.

TAKE some Quails cut in two, and done in a Braise, or in a Stew-pan, as mention'd before, with some Veal Sweet-breads, Cocks-combs, and Mushrooms. All being well done, and of a good Taste, dish it up, cover it with a thin Laying of minced Meat, smooth it with Eggs, strewing some Crumbs of Bread over it, then put it in the Oven to get a Colour. Being done, take them out, and take

take off the Fat, and clean the Border of your Dish, and serve it up hot for a Course.

CHAP. X.

For the Sea-Service.

Instructions for a Cook that has never been at Sea, and who imbarks; concerning the Provisions he is to make for the Table of his Captain, and which he has occasion for, according to the Captain's Will, or the Figure the said Captain will make.

I. **T**HE ordinary Provisions allowed at Sea, are not all together sufficient for a Captain; so a Cook must needs make his small and peculiar Provisions to supply the want thereof, and that as soon as a Ship sets sail.

II. Often Dishes reputed very common ashore, become most delicate being at Sea.

TAKE a Calf, cut the same into Quarters, then take off the Shoulder from one of the Quarters, cut off the Handle or Knuckle of your Shoulder, lard the Shoulder with thick Bacon, well seasoned with Salt, Pepper, Sweet-herbs and fine Spice. Here is the way of mixing fine Spice, viz. Take an Ounce of Cinnamon, an Ounce and a half of Cloves, an Ounce of Nutmeg, an Ounce of Mace, two Ounces of Coriander Seed. Let all together

gether be well dry'd, then pound it, sift it, and put it up in a Tin-box. As to the Composition of Sweet-herbs, it is made with Basilic and Thyme, which must be well dry'd, and pounded to Dust and sifted, and put likewise in a Tin-box, each by itself; that is to say, the Basilic in one, and the Thyme in another, and make use of them where you want such Sweet-herbs. After that, take your Shoulder, cut it in two, lard the bigger End with fine Bacon; strew over it Salt and Sweet-herbs. Then cut off in like manner the Loins from the hind Quarters, but take out the great Bones of the Leg; then blanch them over a Charcoal Fire, keeping it hanging in the Air; then lard it with fine Bacon. Being larded, take off the Kidney, and all the Fat; split the Kidney into three or four without breaking it, strew upon it Salt, Pepper, Sweet-herbs, fine Spice, all done moderately, and upon the Loin the same. Then take off the Nut of your Veal, and beat it flat with your Knife, and lard it with fine Bacon. Being larded, strew over it Salt, Pepper, Sweet-herbs, and fine Spice. You may cut your Legs into Fillets, the thickness of two Fingers, without leaving any Bones in it: lard it with thick Bacon, season'd with Salt, Pepper, Sweet-herbs, and fine Spice moderately. Then you place in it some Baking-pan or earthen Dish, that may bear the Fire, and lay over some Slices of Bacon, or a reasonable quantity of Butter, with Bay-leaves, and let it be bak'd in the Oven; taking care the
same

same be not too hot, lest it might be burnt. Being done, take out your Meat, and let it cool. Being cold, take a Cask big enough to hold your Meat : put in the bottom of your Cask, Cloves, Salt, Pepper-corns, with Bay-leaves. Then put in a Laying of your Veal cut divers Ways, and season it in the same manner, top and bottom alike, and continue to do the same until your Cask be full. Then take good Butter, which must be just melted, that is to say, luke-warm, and pour it over your Meat. The Cask being full, take care to shake it, that the Butter may mix the better with the Meat, and continue to do the same with your Butter until your Cask is quite full, and so let it cool. Being cold, cover your Cask close, and keep it in a cool Place, to the time of your imbarking, where you make your Provisions as late as you can. When you are at Sea, and will dress your Loin of Veal, spit it, and wrap it up in Paper, spread over with its own Butter, and let it roast softly. Being done, make a Sauce with Shalots, Salt, Pepper and Water, and warm it in a Dish, or take Gravey if you can get any ; dish up your Loin, and serve it up hot.

*Concerning your Nut of Veal, the Shoulder
and Breast.*

YOU may do with them the same, or else serve them up cold. As to the lower Parts of your Breast of Veal, you may cut them into small bits ; and then put a bit of

ter in a Stew-pan, with an Onion cut very small: put your Onion a moment over the Fire; strew a dust of Flower over it, and moisten it with Water, or Broth, if you have any. Then put in your Meat cut in bits, and let it have some Boils, let all together be of a good Taste, put in a Dash of Vinegar, thicken it with Yolks of Eggs, if you can get any, and serve it up hot.

Concerning your Fillets of Veal.

PUT a little of their Butter into a Stew-pan, with a Dust of Flower, and make them pretty brown; moisten them with Water or Broth, if you have any. Put in it a Fillet or two of your Veal, according to the bigness of the Dish you will dress them in. Then let them boil softly a little while, putting in a little bit of Garlick, and a few Capers, if you have any: let them be of a good Taste, dish them up, and serve them up hot.

Concerning the Head, Feet, Calf's Chaldron and Pluck.

TAKE the Bones out of the Head and Feet, and blanch it; being blanch'd, boil it a little, and let it be more than half done, well seasoned with Salt, Pepper, Sweet-herbs, and Cloves. Being done, take it out, let it drain and cool. Then you put in the bottom of a Cask, Salt, Pepper, Cloves with Bay-leaves. Then you place in it your Head without Bones, and season it top and bottom.

After

After that, you put in a Laying of Feet, Calf's Chaldron and Pluck. Season the same top and bottom alike; do the same until your Cask is full. Then fill it up with Butter that is just melted. Shake well your Cask, so that it may mix well with your Ingredients, then let it cool. Being cool, cover it up close, and keep it in a cool Place to the time of imbarking. If you have a mind to dress them as they do on shore, you must boil them in hot Water, seasoned with Salt and Pepper, and serve them up hot.

They may be eaten at Table with Pepper and Vinegar.

At another time you put a little Butter in a Stew-pan, with an Onion cut very small, which you fry; then take a Calf's Chaldron, or else the Feet, or the Head, which you cut in Bits or Fillets, put them in your Stew-pan, together with your Onion; give it some Tosses; then strew over them a dust of Flower, moisten them with warm Water, and let 'em have some boils. Then skim off the Fat, and season them with Salt, Pepper, and a little bit of Garlick; thicken your Sauce with the Yolk of an Egg, if you have any, and with a dash of Vinegar, and serve it up hot.

At another time, instead of doing them with Butter, you do them with Oil, as those done here above; and in serving them up, strengthen your Sauce with Mustard, according to the Captain's Palate, and serve them up hot.

Q. 3. They

They make provision of such Veal in what quantity they think fit. It may in this manner be preserv'd two or three Months, keeping it above or under Deck, where the Heat has no power to spoil it. The Costs and Expences are not so great, but they may make a small Chest, to lock up all these Provisions necessary for a Voyage of a long Run. In the mean time, tho' we are sometimes in hot Countries, we may nevertheless find means to make Provisions very useful and necessary; and particularly in Fish, when we have store of Oil.

The Way of preserving Tripes, Livers, and Neat's Feet, which are yet necessary, and of very good Service upon the Main, tho' they do not set great Value upon them at Land.

TAKE double Tripe, Feet, and Livers, boil'd as the Butchers commonly boil them. Put in the bottom of a Cask a Laying of Salt, Pepper, Cloves all together in Corns, with Bay-leaves; then put upon it a Laying of double Tripe, Feet and Livers; do the same until your Cask is full. They fill it up with Vinegar; your Cask being thus fill'd, cover it up close, and keep it in a cool Place until the time of Imbarkation. Being embarked, and under Sail, open your Barrel, take out some of the double Tripes, according as you have occasion for them: cut them in Fillets; then cut an Onion small, which you put into

a Stew-pan, with a little Butter, or melted Lard. Give it some Tosses, then put in your Tripe cut in Fillets, strew over it a dust of Flower, and moisten it with Water, or with Broth, if you have any; let it boil a while, putting in it a little bit of Garlick. Let it be relishing, and make it as palatable as you can; and above all, the Salt must not at all be prevailing: thicken your Sauce with Yolks of Eggs, if you can get any, and serve it up hot.

You may make Fricassées with the same Neat's Feet and Livers.

Double Tripe broil'd.

YOU take your double Tripe out of its Marinade, then throw it into boiling Water, to take off the Taste of the Vinegar; then put it in a Stew-pan with Butter, and season it with Salt, Pepper, Sweet-herbs and fine Spice, and let it boil gently a while over a slow Fire. Then pound some Biskets, which you strew over your double Tripe, and let it be broil'd, and of a good Colour. Cut small some Shalots, or Onions, put them into the Dish you will serve up your Tripe in, with a little Salt, Pepper, and a bit of Butter, and warm this Sauce. Your double Tripe being broil'd, put it over your Sauce, and serve it up hot.

Another time, after you have blanch'd your double Tripe, let it drain, soak a dust of Flower in a little Water and Salt; then put in your double Tripe, and let it fry to a good Colour

in Hog's-lard. Being fry'd, dish it up; make your Sauce with Butter and Shalots, and serve up hot.

The Way of making Sausages, and to preserve them fresh.

TAKE Pork, the Fat and Lean, mince it well together, but not too small. Being minc'd, season it with Salt, Pepper, Sweet-herbs, and fine Spice; take Hogs-guts that be not too large, or else small Beef-Guts. Make therewith your Sausages, which you must broil, to see whether your minced Meat is well seasoned. Then put it all in the Guts, and bind your Sausages with Pack-thread, the bigness you will have them. Then place them in a Cask, according to the quantity you will make; put in some Bay-leaves, placing them at a certain distance from each other. Your Cask being full, take melted Hog's-lard, that is to say, just melted, and fill up your Cask therewith, and let it cool. Being cool, keep it in a cool Place to the time of going on board. They dry and smoak them also, which are taken on board as well as the other. When at Sea, they may be either broil'd or boil'd. Sometimes they boil them in Wine, and being half done, put a bit of Butter in a Stew-pan, with a dust of Flower to make them brown. Being of a good Colour, moisten them with a little of the same Broth, the Sausages are boil'd in; let them be not too much done, if your Sausages be only cover'd,

ver'd, 'tis enough. You must blanch them in Water, before you boil them in Wine. Let them be of a good Taste, put to them a Clove of Garlick cut very small, and in serving up, a Dash of Vinegar; let not the Salt prevail, and serve them up hot.

Andouilles made with Pork.

TAKE large or middling sorts of Guts, (either of the two, 'tis no matter) well clean'd; steep and let them soak in hot Water, that they may lose the Scent of Guts. Then take them out, drain them, and wipe them with a clean Towel. Strew over them Salt, Pepper, Sweet-herbs and fine Spice; leave them in this seasoning a couple of Days. You may make these Andouilles or Hog's Puddings, or these Guts, the length and bigness you think fit. They let them dry in the Chimney, or other Place in the Smoak, or else let them boil almost done in a good Seasoning with much Salt. Being almost done, let 'em cool in their own Liquor. Being cold, wipe them, so that there remain nothing nasty about them. Then put in the bottom of a Cask, a little Salt, Pepper-corns, some Cloves and Bay-leaves: then put in a Laying of your Andouilles, then seasoning as much at the top as at the bottom: you do the same until your Cask be full. Then fill it up with melted Hog's-lard, and let it cool. Being cold, you cover close your Cask, and keep it in a cool Place till you embark. Being at Sea, and you would

would make use of them, take as many as you think fit, or you want: broil them whole or cut in Slices, they are equally good either way.

At another time you boil Pease in Water: They being boil'd, strain them off, wherewith you make a Purrey. Afterwards you put in it your Andouilles cut in two, and go on in boiling them; and that will give a good Flavour or Quality to your Purrey, and your Andouilles will be much the sweeter, and serve them up hot.

Andouilles made with Veal.

TAKE of a Fillet of Veal cut into Slices, and of Bacon cut the same, according to the quantity of Andouilles you will make. Season them with Salt, Pepper, Sweet-herbs and fine Spice, and season all well together. Then take Hog's-Guts well cleans'd, cut them, the length you would have your Andouilles of, fill them with your Slices of Veal and of Bacon, one after the other; then bind them close at both ends with small Pack-thread. Put into a Pan a Laying of Bacon and a Laying of Veal; then place in it your Andouilles, and season them with Salt, Pepper, Basilic, Thyme and Laurel-leaves, and cover them top and bottom alike: put in it a Bottle of White Wine, and go on moistening them with a little Water. After that, let them boil gently with Fire under and over, during the Space of a good Hour. Being boil'd, take 'em off
from

from the Fire, and let them cool. Being cool'd, take 'em out and wipe them; then put in the bottom of a Cask, Salt, Pepper-corns, Thyme, with some Bay-leaves. Then put a Laying of your Andouilles, and season them top and bottom alike; and so go on doing, until your Cask is full. Fill it, with Hog's-lard melted put over. Being fill'd, cover it up close, and keep it in a cool Place till you embark. Being at Sea, and you would make use of them, take of them the quantity you have occasion for: broil, or boil them in a Purrey, as the other here above, and they will be as good.

Andouilles made with Calf's Chaldron.

TAKE some Calf's Chaldron well cleaned, and blanch it in boiling Water. Being blanch'd, put it in a Kettle with Salt, Pepper, Thyme, Basilic, some Bay-leaves, and some Cloves of Garlick; moisten it with Water, and let it boil. Being boil'd, take it out, and cut it small: after that, put it in a Stew-pan; add to it a third part of Bacon blanch'd, and cut small the same, and a little Hog's-lard cut in small Squares. Then season it with Salt, Pepper, Sweet-herbs and fine Spice, with some Coriander-seed in Dust, which must prevail. Then take Eggs, according to the quantity of the Chaldron you have; there must be eight Eggs for one Calf's Chaldron: put the Yolks into your Chaldron; beat the White of your Eggs half up to Snow, and

then put it into your Chaldron. Take good Cream quite hot, put what quantity thereof you think fit in your Chaldron, to make it simply liquid, so that it may pass through a Funnel. Then take Hog's-guts of a middling Size, strain your Composition through the Funnel, and make your Andouilles the length you would have them. Then put in the bottom of a Kettle, Slices of Bacon and Slices of Veal; place in it your Andouilles, and season them with Salt, Pepper, Basilic, Thyme, some Bay-leaves, and cover them top and bottom alike. Moisten them with Milk, and let them boil very softly, during the space of an hour, Fire under and over. Being boil'd, let them cool. They may make use of them as well by Land as at Sea, in taking them out of their Liquor, and broiling them. Your Andouilles being cold, take them out and wipe them. Then put in the bottom of a Cask or large Pot, Salt, Pepper, Basilic, Thyme, and some Bay-leaves, and make in it a Laying of your Andouilles, season'd top and bottom alike, and so go on doing till your Cask is full: fill it up with good melted Hog's-lard, and cover it up close. Being at Sea, and you would make use of them, take what quantity you have occasion for; let them be broil'd, and serv'd up hot. You may also boil them with a Purrey, and serve them in like manner as those spoken of before.

Geese

Geese à la Daube.

TAKE as many Geese, as you think fit to dress; pick them very clean, and singe them. After that, open the Legs, taking out the great Bone; open the same to the Breast, but let the Flesh of the Wings be hanging to it. Cut the Breast in two at length, and take out the Bones: then cut the Rump, and take out the Blood that may be within side. Take off the Fat of your Geese, and let it be melted: strew fine Salt over the Legs, and leave them so during five or six hours, that they may take the Salt; then let them be almost boil'd in your Geese-Fat and Hog's-lard. Being almost boil'd, take them out, let them drain, and cool. Being cool'd, place 'em in a Cask, one Laying upon another, putting in it some Pepper-corns, Cloves, and Bay-leaves. Your Cask being full, fill it up with your melted Goose-grease and Hog's lard: let it be cold, and cover up close your Cask; keep it in a cool Place till your imbarking. These Provisions are made in Places where Geese may be had cheap; or else they may be sent for from *Gascoigne*, which is a Country where Geese are excellent good. Concerning the Giblets, that is to say, the Pinions, Liver, Neck and Feet, as soon as we make any considerable Provision of them, we must be very careful in getting them; tho' it seems a Trifle, yet they may be of very good use at Sea, where we think every thing good, as I know by Experience. Presently scald with hot Water your Feet,

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Feet, split your Gizards and cleanse them well; take off the Gall, and blanch them in boiling hot Water. Being blanch'd, garnish some Baking-pans with Slices of Bacon, and season them with Salt, Pepper, Sweet-herbs and fine Spice. Put upon each Slice of Bacon a Liver seasoned with Salt, Pepper, Sweet-herbs, and fine Spice. Then wrap up your Liver in your Slices of Bacon round about: do the same with the rest of your Livers, and then send them to be baked. They being cold, place them in an earthen Pot, and fill it up with Hog's-lard just melted: being cool'd, stop your Pot with a Cork, and a Parchment over it. Being at Sea, and you would make use of it, put some into a Baking-pan, strewing over it pounded Biskets, without taking off the Slices of Bacon. Being baked, and of a good Colour, dish it up with a Sauce made of Shalots, and serve it up hot. As to the Gizard, Rump and Feet, being well cleans'd, you bake them with a small Seasoning. Being ready and cold, place all together in an Earthen-pot or small Cask, filling up the same with melted Hog's-lard. Being at Sea, you may make small Dishes of a Fricassée of it, with a white or brown Sauce, or else you strew it with pounded Biskets, &c. and broil it. It is served up with a Sauce made with Shalots.

Concerning the Legs and the Pinions, when you would make use of them, you broil them, and serve them up with a Shalot-sauce under them, or with a Ramolade. At

At another time, you strew them with Crumbs of Bread, &c. broil them, and serve them up in the same manner. At another time you may fry them in the same Hog's-lard, and serve them up hot. At another time, after you have fry'd them, you take Onions cut in Slices or small Squares, which you let fry pretty brown; take off your Fat. Your Onions being done, strew over them fine Salt, Pepper, with a Dash of Vinegar; then dish up your Goose-Legs, pour your Onions over, and serve them up hot.

The Way of ordering Soles, to carry them to Sea.

TAKE Soles, scale, gut, wash and drain them; strew over them Salt, and so leave them for four or five hours. Then wipe 'em well, and strew them with Flower; split 'em in the Back from one end to the other; fry your Soles in Oil pretty brown. Then let them be drained upon a Fish-plate, and let 'em cool. Being cool'd, put in the bottom of a Cask, Pepper-corns, Cloves, and Bay-leaves; place in it a Laying of your Soles, and season them top and bottom alike: do the same until your Cask be full; then fill it up with good Olive-Oil, cover it up close, and keep it in a cool Place until your imbarking. Being at Sea, and you would make use of them, you may fry them in their own and the same Oil, and serve them up hot.

At

At another time you may put them in a little Butter, and strew them with Crumbs of Bread, &c. to broil them; and they are serv'd up with a Ramolade, or a Sauce made with Shalots. Another time you cut them out in Slices, and do them the same way. Another time, you cut them out into Slices, and put them into a Dish or Stewing-pan, with a Clove of Garlick, and some Shalots cut small, a Glass of Water, Salt, Pepper, a little Oil, or a little Butter; let them stew softly a moment. Let them be of a good Taste, and not too salt: put in a Dash of Vinegar, or a Lemon-juice.

They dress all sorts of Fish in the same manner; but let your Fish be very fresh, and well dress'd; particularly those that are ported up when cold. When you are on a long Voyage, and upon your Return, or you will touch in some Islands, where Fish is plenty, and costs but Fishing, when you have Lines, and they are in season; you will find a Fish, which they call a Mullet, which is excellent good, being dress'd like Soles; Roaches, and Lubines, which are very large Fish, and they cut them in Fillets. The Dorade, which is one of the best Fish in the Sea, is dressed in the same manner. This Fish is so firm, that they can boil him in Court Bouillon well seasoned, and let him grow cold in it; then they barrel him up, covered with Oil, Hog's-lard, or melted Butter. He is eaten cold, or else he is made warm in hot Water, seasoned with Salt and Vinegar; he is serv'd up either with a white or brown Sauce.

Place

Place, Limandes and Flounders are dress'd, and served up at Sea, after the same manner as the Soles.

When you are upon the Main, you take Porpoises, Requins, Tons, Bonites, and sometimes Flying-Fish, which fall often into the Ships, when they are chas'd by Tons and Bonites: it is a Fish, that is like a small Mackrel, the bigness of a Herring: this Fish is gutted and broiled like a Mackrel. He is served up with a little white Sauce, or else dry, after he has been broil'd.

As to the Ton, he is boil'd in Court Bouillon, as other Fish, and kept cold in Oil. He is eaten cold, or else cut in Slices, to make small Sallads therewith. He is also cut in Slices, which are fry'd in Oil, and is served up like the other here-before. He is cut in Slices, which are larded with thick Bacon, well season'd with Salt, Pepper, Sweet-herbs and fine Spice. Then they put some Slices of Bacon into a Stew-pan, with the Slices of the Ton over them; then they are boil'd gently over the Fire, and they must be brown on both sides. After he is taken out, and put in the Stew-pan, with a little Dust of Flower; stir it with a wooden Ladle, and let it be pretty brown. Then moisten it with a little Water, a couple of Glasses of White or Red Wine, *Spanish*, or other, such as you can get, with one or two Cloves of Garlick cut small, seasoned with Salt and Pepper. Let it boil very gently, and be of a good Taste, and not too much salt, and

put in again your Slices of the Ton or Bonite; dish them up with the Sauce as above, and serve them up hot.

A Ton Pye, or Bonites Pye.

CUT your Ton in Slices the thickness of your Thumb, lard it with thick Bacon, season'd with Salt, Pepper, Sweet-herbs and Spice. Then take four handfuls of Flower, put the same upon the Dresser, make a hollow in the middle, put a lump of Butter as big as your Fist in it. Wet your Flower, and make a Paste for a short Crust; then make an Abbeß of that Paste, cover this with a Baking-pan, put in it a little Bacon cut small, season'd with Salt, Pepper, Sweet-herbs, and fine Spice: then put in your Slices of Ton, or Bonites, and season them with Salt, Pepper, Sweet-herbs, fine Spice, and of the same Bacon, which you laid under them. Cover your Pye with another Abbeß of the same Paste, give it what shape or fashion you please. Colour it with beaten Saffron soak'd in Water, if you have no Eggs; let it be baked, if you have convenience to do it, or else under a Cover. Being baked, put a bit of Butter in a Stew-pan, a Dust of Flower, and let it be of a pretty good brown. Then moisten it with Water or Broth, and a Glass of White Wine, or Red, or *Spanish*: season the Cullis with Salt, Pepper, a few Sweet-herbs, and Shalots cut small, with a little bit of Garlick. Let the Cullis be of a good Taste, uncover the Pye and throw it into it; then put the Cover on again, and serve it up hot.

Petty-

Petty-Pattees made with Ton or Bonites.

TAKE Flesh of Ton or Bonites for the quantity of the Petty-Pattees you design to make. Put it upon your Dresser, and cut it very small with your Chopping-knife; then cut a piece of Bacon by itself, mix all together, and season it with Salt, Pepper, Sweet-herbs, fine Spice, some Shalots, with a Crumb of Garlick. Then put two handfuls of Flower upon your Dresser, or upon a Patty-table: make a hollow in the middle, put in two Eggs, if you have any, with a lump of Butter the bigness of an Egg, moisten your Paste, then roll it, and put in almost as much Butter as there is Paste. Then double your Paste one end upon the other, turn it the cross way, and roll it a second time; do the same three or four times. Roll your Paste for the last time pretty thin, cut it with a Paste-wheel, and put some in the bottom of your Patty-pans. If you have no Patty-pans, cut your Paste into square Pieces; put in it your Fish-Flesh cut small, and cover it with an Abbess of the same Paste. You may close your Petty-Pattees, and fashion them around with the Point of a Knife, as good as you can. Colour them with beaten Eggs, if you have any, or with beaten Saffron soak'd in Water, and let them bake under a Cover, or in the Oven, if your Convenience will permit it. Your Pattees being bak'd, serve them up hot.

R. 2

You

You may make Petty-Pattees or Pyes of Porpoises the same way, observing that the Fat of the Porpoise is well taken off, because the Oil of that Fish gives a bad Taste.

A cold Pye made with Porpoise.

TAKE your Porpoise, cut it into Slices the thickness of four Fingers; then cut these Slices into bits, and take well off all the Oil. Then cut large Slices of Bacon, which you season with Salt, Pepper, Sweet-herbs, fine Spice, and a Crumb of Garlick; lard therewith your bits: then cut some Bacon small, the quantity you would have to moisten your Pye with. Your Bacon being cut small and pounded, put it upon your Dresser or upon a Patty-table: you must take Flower, according to the bigness of the Pye you will make; make a hollow in the middle, put in it Butter in proportion, wet your Paste with cold Water. Being wetted, make therewith an Abbess big enough; then put a couple of Sheets of Paper upon a Board the bigness of your Pye, according to the bigness of the Mouth of your Oven. If you will make a large Pye, make it rather long than round: then cover the Abbess with your Bacon cut small, place in it your pieces of Porpoise, and season them with Salt, Pepper, Sweet-herbs, and fine Spice; do the same till your Pye is full: cover it with an Abbess of the same Paste, make it into what fashion you think fit. Colour it with beaten Eggs; and having none, with
beaten

beaten Saffron soaked in Water. Being colour'd and fashioned, send it to be baked the space of about three hours. Being baked, take it out, and serve it up cold. They can make Pyes of Requin in the same manner, tho' it be not a very good Fish, and not esteem'd; but at Sea all things pass. This Fish being dress'd, and well season'd, is nevertheless found to be excellent for want of other: I speak by Experience; this Fish is served up either cold or hot, as they please.

The Pyes made with Ton and Bonites are served up likewise in the same manner.

A Leg of Mutton Pye.

TAKE a Leg of Mutton, take out the Bones, and lard it with thick Bacon well season'd. Make an Abbess like that here above; then put two Sheets of Paper upon a Board, and your Abbess upon it. Cover the same with Bacon, pounded and cut small, and well seasoned; then put in your Leg of Mutton, either whole or in pieces, season'd with Salt, Pepper, Sweet-herbs and fine Spice, with a Crumb of Garlick, pounded Bacon, and Slices of Bacon over it. Make another Abbess; go on covering your Pye; colour it with beaten Eggs, or in want of them, with beaten Saffron, soak'd in Water: after having fashion'd it as you think fit, send it to the Oven, and let it be in it during four hours. Being baked, serve it up either hot or cold.

R 3

You

You may make Beef or Pork Pyes in the same manner, and they are served up the same way. And Mutton-stakes are dress'd in the same manner in Pyes.

Tortoise Pyes, made with either Sea or Land-Tortoise.

YOU cut off your Tortoise's Head, also the Back with a Cleaver or Hatchet, to take off the Back its whole length. Take also off the four Quarters, and the Skin of them; then cut them into pieces, laying aside the great ones. After lard them with thick Bacon, season'd with Salt, Pepper, Sweet-herbs and fine Spice. Then take the Flesh of your Tortoise, with its Fat and a bit of the Liver; mince all well together, season'd with Salt, Pepper, Sweet-herbs, fine Spice, Shalots, and a Crumb of Garlick. Then make an Abbess for a short Crust, as with others here above; put your farc'd Meat over your Abbess, and place your Tortoise in it; season it with Salt, Pepper, Sweet-herbs, fine Spice, and Shalots cut small. Then cover it with your farc'd Meat, which you took care to keep by you: put in it a little Butter, with some Slices of Bacon over it: cover your Pye with another Abbess of the same Paste, and fashion it as you think fit. Then colour it, as said here above, and let it bake during four or five hours. Being baked, take it out, and serve it up the same, as the others here before mention'd.

Take

Take off from the Breast-plate of your Tortoise a little Skin, which runs along from one End to the other; but without taking the same off on the sides. Then take some of your Tortoise's Flesh, with some of the Fat and Liver, sufficient to make farced Meat, to put into your Breast-plate, which you mince together. Being minced, put in it a couple of Biskets, soak'd in *Spanish* or other Wine, that is to say, Sea-biskets, and two or three Eggs, if you have any, with a piece of Bacon: season all with Salt, Pepper, Sweet-herbs, fine Spice, Shalots, and a Crumb of Garlick. Then fill up the inside of your Breast-plate, and make it pretty smooth; then stick it with Skewers all along before, on the places where the Skin is, so that it do not shrink. Then bake it, or let it be done under the Cover of a Baking-pan, if you can get one large enough.

They make such Breast-plates, or Plafrons only of Land-Tortoises; because the Sea-Tortoises are too large. They make Soop with them, the same as they do with Beef, Mutton or Veal in *Europe*. They draw Gravey and Cullis of the same, all the same as they do from other Meat in *Europe*. They equally make use of the Sea-Tortoises, as of those by Land for that purpose; only they are not so good as the Land-Tortoise for Broth-Cullis. They make likewise with them Fricassées with a white or brown Sauce. They make also Athlets of Liver cut in pieces two Inches long in Squares, with the Fat, as they do with Sweet-

bread of Veal: they put them for a moment in a Stew-pan, with a bit of Butter, and are seasoned with Salt, Pepper, Sweet-herbs, fine Spice, and Shalots cut small. Then they take small Skewers, instrewing them with a bit of Liver, and a bit of Fat, doing the same alternately until your Skewers are filled up. Then pound a couple of Biskets, which must be strained in a Cullender, and strew therewith your Skewers, and let them be broil'd. Being broil'd, dish them up, and serve them up hot with a Sauce made with Shalots over them.

These sorts of Sea-Tortoises are often large enough to feed a Ship's Crew of two hundred Men, in dressing only two of them, and distributing them by Rations, or by Messes, as it is commonly done in a Ship: and as to Land-Tortoises, three of them will be enough for the same number of Men.

These large Tortoises are not found in all Lands, but they are very common about the Island of *Bourbon*, otherwise call'd *Mascarin*. Some of them are about two hundred pound weight, and are Loading enough for a Man. It is a Place where the *French East-India* Ships commonly touch at.

The Way of dressing all sorts of Roots and Herbs, to preserve at Sea.

TAKE good round Cabbages, slit them in four, take the Stalk out of them, blanch them with boiling Water. Being blanch'd, put them

them in fresh Water till they are cold ; then take them out and drain them : being drain'd, put them into a Cask, according to the quantity you will make. Then fill the Cask with Brine that is very clear. To know whether the Brine is good, you must put an Egg into it : observe, that for all sorts of Garden-stuff, the Egg must be of a balance to remain at the top, or fall to the bottom. And with Meat the Egg must swim, because the Brine must be stronger.

Sorrel.

TAKE Sorrel well pick'd, and wash'd ; throw it into boiling Water, and immediately into fresh Water. They take it out and drain it ; then put it into a Cask, as much as will go in ; after that, they fill the Cask with Brine, and cover it well ; keep it in a cool Place, till the time of imbarking. You may put amongst your Sorrel some Beet-leaves. These sorts of Herbs are good to make Soop with, being upon the Main.

You may prepare Spinage in the same manner. Being at Sea, you put it a soaking in fresh Water, and make use of it the same as 'tis done ashore.

Colliflowers are done in the same manner as your Cabbages, heretofore spoken of.

Green French Beans.

TAKE *French Beans*, pick them and take off the String, and blanch them. Being blanch'd, put them into cold Water ;
being

being cold, place them in a Cask with Cloves and Pepper-corn. The Cask being almost full, fill it up with Brine. Cover it close up, and keep it in a cool Place till you imbarck. Being at Sea, take some out to unsalt in fresh Water, and dress them as they do on shore. Instead of Brine, you may put Vinegar unto them; but, according to my Judgment, they are not then so good.

Cucumbers large and small.

TAKE Cucumbers that are the least ripe, and the very greenest you can find. Put Vinegar and Salt into the Water; when ready to boil, throw in your Cucumbers, with some Pieces of red Copper, and take them off from the Fire. Then cover them with a Cover, that may entirely bathe all the Cucumbers. Let them stand thus some Days; then see whether your Cucumbers have Salt enough, and be of a good Relish. If there is not enough, put more to them, place them in a small Cask with some Pimans blanch'd, Cloves, and Pepper-corns: cover up well the Cask, and keep it in a cool Place till you imbarck. Being at Sea, make use of them the same as they do on shore for all sorts of Ragoûts made with Meat and Sallets.

You may do the same with Melons, or else put them into a Brine. All these sorts of things are nevertheless of great use at Sea.

Artichokes.

TAKE Artichokes, blanch them till you can take off the Grass. Then put them into cold Water, and let them cool. Being cold, take off the Grass. Then place them in a Cask, fill it with Brine, and cover them up close, and keep them in a cool Place to the time you embark. Being at Sea, put them in boiling Water, and serve them up with a white Sauce, or else with Oil and Vinegar.

Bottoms of Artichokes.

Blanch your Artichokes with their bottoms, turning them as gently as possible can be, till the Grass may be easily taken off. Then put them upon a Fish-plate or Sieve, and let them dry in the Sun, or in an Oven. They being dry, are put into a Bag, to be preserved as long as you please. The Artichokes of the latter Season are best.

Lettuces.

TAKE Lettuces, blanch them in boiling Water, but take them presently out again. Let the Water be salt, then put them into fresh Water; take them out to drain; after that, put them in Layings in a Cask, seasoning them with Salt, Pepper-corns, and Cloves. Cover every Laying with melted Butter; do the same 'till your Cask be full. Being cold, cover it up close, and keep it in a cool Place till the time you embark. Being at Sea,

Sea, you may use them for Soops, or else you may stew them with good Butter, and serve them up for a relishing Dish.

The Way of preserving Eggs fresh one or two Months.

LET your Eggs be half boil'd; then put 'em into cold Water to cool. Being cold, put them in a Cask, with a Laying of Salt, and a Laying of Eggs; take care not to break them. When you would serve them up, put them into boiling Water off from the Fire, and then you serve them up: A thing done by proof.

Another Way to preserve Eggs.

TAKE good Ashes, make therewith a Laying in your Cask, according to the quantity you will take along with you to Sea; then put another Laying of Ashes, and then a Laying of Eggs: continue doing the same till your Cask is full, then cover it close to carry it on board at the time of your imbarcking. Being at Sea, you make use of it upon occasion. In case any one of them breaks, the Ashes presently stop the Hole, and hinder the other from being spoil'd.

Hog's Boucane.

WHEN we come into Countries afar off, we kill some Hogs: the Legs are salted, the rest is cut into Slices, the length of one or two Fingers; they let them lie in Salt two or
three

three Days. Then they are laid upon a Fish-plate, and afterwards smoak'd: they use them for Breakfast broil'd; they are served up with a Dash of Vinegar and Shalots.

I don't here speak of Potages or Soops, because they make them with what they can get: sometimes with a piece of Mutton, or a piece of Pork, or a Fowl, and they put in such Roots or Herbs as they have; and when Ships arrive in a Place, they make there as good Chear as any where else, provided the Cook is a good Workman.

As concerning Pastry in hot Countries, he need but make use of Beef Fat, or that of Buffaloes or Goats. They use that instead of Butter, and make therewith rais'd Paste, as well as with Butter.

Bouride,

IS a Soop excellent good for a Sea-man, and almost all the Officers ask for some in the Morning. They put into a Kettle about two Quarts of Water, two Onions cut very small, or some Shalots, and a good Lump of Butter. When it boils, they break into it three or four Biskets, and season it with Salt and Pepper. Then let it boil softly, till it is reduced to half, and serve it up presently, giving it the best Taste you can. This is a Regale for a Sea-Officer.

Cham-

Champignons the Italian Way.

TAKE Champignons in as great a quantity as you can get at once; the smallest are best. Cut off the Ends, take off the Skin of the black ones, and wash them well. Put them into a Stew-pan, with a couple of Glasses of White Wine, and good Olive Oil, to make them swim in it: season them with Salt, beaten Pepper, the Juice of two or three Lemons, according to the quantity of Champignons you have. Put them over the Fire a little while, then let them grow cold, then put them into an earthen Pot, or a little Cask; but let the Oil always swim upon it. Let 'em be relishing, and the Cask or Pot well stop'd, that they may not vent. But it is more proper to put them into small Pots, because, when the Pot is once opened, and takes vent, that spoils them. Being upon the Main, and you design to make use of them, take the quantity you think fit, and place them in a small Dish, with Anchovies cut in Slices over them. Or else you may make with them little Fricassées, with a white Sauce, as you do on shore. You may likewise use them with all sorts of Ragoûts, where you have occasion for Champignons.

You may preserve these sorts of Champignons during a whole Year or more.

The

The Way of preserving small French Beans green.

TAKE small *French Beans*, the smallest you can get, scald and whiten them in boiling Water, season'd with a little Salt. Then put them into cold Water, and take 'em out again to drain; after that, let them be dry'd in the Oven or in the Sun. Being dry, you may put them into a Bag, and keep them in a dry Place. When you will make use of them, you need but wash them in hot Water, then boil them in a small Kettle with Water, a bit of Butter, Salt, and an Onion; let them stew softly. Being done, put a lump of Butter into a Stew-pan, with an Onion cut small, and give it some tosses: then put in your Beans, and strew over them a Dust of Flower. Wet them with their own Broth, season them, and thicken them with Yolks of Eggs, if you have any. Let them be of a good Relish, and put to them a Dash of Vinegar in serving them up.

At another time you may stew them with a piece of Ham or Bacon, or Sausages; or else let them boil by themselves. Being boil'd, put them into a Stew-pan, with a lump of Butter, to make them have a Taste, and garnish therewith your salt or fresh Meat, if you have any. These sorts of Beans are as good as if they had been just gather'd; and you may keep them as long as you please, provided you take care to keep them in a dry place.

The

*The Way of preserving Onions, Parsnips,
and Carrots.*

TAKE Onions well peal'd, and cut into Slices: the Carrots and Parsnips the same. Put into a large round Stewing-pan good Butter over a Stove, with a brisk Fire; put of your Onions in it the quantity you think fit; but put not in too many, lest the Liquor or Gravey may make them stick to the bottom: and you must take care to keep them stirring continually with a wooden Ladle. Let them be of a good Colour, a little brownish; then take them out. Set them a draining upon a large Sieve, made with Horse-Hair or with Flannel. Put more Onions into your Butter, and fry them in the same, and consequently you run no hazard in putting in much Butter in the beginning. As you are making your Provision of Onions, you may set them a drying in the Sun, or in a Baker's Oven, after the Bread has been drawn. After they are dry, you may put them up into Boxes or other things, and keep them always dry: You may do the same with your Carrots and Parsnips, putting each of them asunder. When you would make use of them for an Onion-Pottage, you boil of them the quantity you think fit in a Skillet, Stewing-pan, or Kettle, and you put in what quantity you judge fit, according to the quantity of your Pottage. When you would make some Pottage in Meager, set on Pease a boiling whole

as they are, the Broth or Liquor being clear, you throw into it your Onions, Carrots or Parsneps, and let them stew well: if you will make a Purrey, strew a little Flower upon it, pound it in a Mortar, and strain them through a Sieve or Flannel-bag; then wet them with the Broth or Liquor of your Roots: this sort of Pottage is very good at Sea.

And these sorts of Roots may be kept six or seven Months, taking care of them, as commonly; otherwise this kind of Roots cannot be kept at Sea, but for a little while: therefore I here shew the way of preserving them, having had the proof of it myself on the like occasions.

Another time you may make use of them with a Robert-sauce, which may be put under all sorts of Meat. Put but a bit of Butter in a Stewing pan, with a Dust of Flower, make it brown; put in your Onions, and give it some tosses. Then wet it with Water, or Broth, or Gravey, if you have any, season'd with Salt and a little Pepper; putting to it a little Mustard, if you have any, with a Dash of Vinegar in serving it up.



C H A P. XI.

Of Cold Entremets.

Marbrées with Gravey or in Meager. Divers Sorts of Cakes. Collar'd Beef. Pigs dress'd several ways. Stuff'd Hog's-Tongues. Wild Boar's Heads. Fowls or Capons in Galantine. Geese in Galantine. Turkeys à la Daube. Fish, Ham, &c.

A Side-Dish with a Marbrée.

TO make a Marbrée as it should be, take two dozen of Ox Palates, two dozen of Calf's Ears, with a dozen of Hog's Ears, all wash'd very clean. Put all together in a Kettle, with the Nut of a Ham, season'd with Pepper, Salt, a bunch of Sweet-herbs, Cloves, and Onions. Moisten it with Water and a Bottle of White Wine, put to it some Bay-leaves, cover the Kettle, put it over the Fire. Put two Fowls to the Spit, and when roasted, cut them out in thin Slices or Fillets; likewise a quarter of a pound of sweet Almonds, and as many Pistachos, cut the same. Each of these is plac'd in a Dish by itself, with a dozen of hard Eggs cut in four: chop also a good deal of Parsley, some green Onions, and Truffles cut in Slices. Your Palates and Ears being boil'd, take them out of the Kettle, place them orderly in a Dish, each by itself. Skin your Palates, cut them out in Slices; do the same with the Calf's and Hog's Ears, the Nut of a Ham, and a Neat's Tongue being broil'd. Now take

take a round Stew-pan, put in it all this Meat cut in Slices, with your Almonds, Pistachos, and Truffles; adding a Clove of Rocambole, Sweet-herbs, fine Spice, the Juice of some Lemons, and a Bottle of Champaign. Put in a clean Stew-pan melted Bacon, green Onions and Parsley chop'd small: give them some tosses upon the Fire, then put it to the Ingredients of your Marbrée over the Fire. Toss it up now and then, that all may mix well together; let it be of a good Taste: put in it a Ladleful of thin Veal-broth. Take another round Stew-pan the bigness you would have your Marbrée of, rub it with Butter, place in it some tops of Spinage-leaves, in the form of Stars from the bottom to the top. Fashion some Lemons, being nick'd round, and cut with a Jagging-Iron in Slices, placed in the Intervals of your Stars. Now put your Stew-pan in a cool Place set even, and put in it your Ingredients. Your Marbrée being cold, put hot Water in a clean Stew-pan, and place over it for a Minute the Stew-pan your Marbrée is in, to loosen it. Then dish it up, with a Napkin under it.

Another Marbrée.

PUT some Calf's Feet well clean'd and boned, a boiling with Hog's Ears and Feet, some Slices of Bacon, Veal, and a Nut of a Ham. Season them with Pepper, Salt, Bay-leaves, Sweet Basil, Cloves, a few Coriander-Seeds, and a Bottle of White Wine; whilst all this is a boiling, put two Fowls to the

Spirit. Scald a quarter of a pound of sweet Almonds, as many Pistachos cut in Slices, and plac'd in a Dish or Plate, each by itself. Cut likewise in Slices a Neat's Tongue, and your Fowls being roasted, cut them the same in Slices, chop some green Onions and Parsley. Your Hog's Ears and Feet being boil'd, cut them also in Slices, and your Nut of Ham. Then put in a large Stew-pan, to hold all your Meat, a little melted Bacon, with your Onions and Parsley, for a Minute. This done, put in all your Slices of Meat with those of Almonds and Pistachos, and some Yolks of hard-boil'd Eggs cut in four, all season'd with pounded Pepper, Salt, some Cloves of Garlick chop'd small, with the Juice of half a dozen Lemons, and a Bottle of Champaign: let all this boil and be of a good Taste: add a Ladle-full of thin Veal-broth, if you have any. Then take one or two Cawls of Mutton, or of Veal, or of Hogs; spread them in a small oval Stew-pan, and put in the Ingredients of your *Marbrée*. It being cold, cut off a couple of Slices, the thickness of your little Finger, at each end. Lay a folded Napkin in your Dish, and place over the same your *Marbrée*, with the Slices cut off. Garnish your Dish with Parsley; serve it up hot for a Side-dish.

Marbrée of Fish.

TAKE of all Sorts of Fish, *viz.* a couple of Eels skin'd, and well cleans'd, half a dozen of Peaches gutted and well wash'd, some

some Smelts or Gudgeons, Trouts, half a dozen of Barbels, as many Quavivers, Bret-fish or Flounders, and small Sturgeons, if you can get any: all being well clean'd, put them in a Stew-pan or Fish-kettle; season them with Pepper, Salt, Cloves, Sweet Basil, Thyme, Bay-leaves, two or three Bottles of White Wine, and some Slices of Lemon; moisten them with Water. Let your Fish not be too much boil'd, lest they break. Being done, take them off, let them cool in their Liquor: and before they be quite cold, begin with taking out your Peaches, scale them, and place them in your Dish: do the same with the other Fish, one after another. Strain off their Liquor, let it cool. Then put in a clean Kettle two or three Quarts of Water, with a couple of pounds of Hart's-horn-shavings, let it well boil. When boil'd enough, strain it off through a Napkin. Let your Fish-jelly be pretty firm, and mix it with your Jelly of Hart's-horn. Put it over the Fire, and let it be of a good Taste: whip up the White of a dozen of Eggs, put them to your Jelly, with the Juice of three or four Lemons. Your Jelly being clarified, strain it off through a flannel Bag, or Napkin. Now boil a dozen of Cray-fish, take a clean Stew-pan big enough to contain your Marbrée; put in the bottom four Cray-fish, forming a Cross; cut an Orange and a Lemon in Slices, lay another Cross with Slices of Orange, and another with Slices of Lemon; alternatively lay an Eel round it, a Trout, a Peach, a

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Plaice,

Plaice, some Smelts or Gudgeons, with a Sturgeon at the top: then put in it your Cray-fish, some Slices of Orange and Lemon, with some Orange-leaves placed alternatively one near the other. Put in the middle the most ordinary Fish, with the finest Fish round it. All your Fish being in the Stew-pan, add to them your clarified Jelly, in which your Fish must soak: then put your Stew-pan in a cool Place, that your Marbrée may be glaz'd well. If this Side-dish is to be served up at Dinner, it must be made the Evening before. Two hours before you serve up, put a folded Napkin in the Dish, you will serve up your Marbrée in. Keep boiling Water in another Stew-pan, that is bigger than that your Marbrée is in. Put a Dish or Plate over your Marbrée, and put the Stew-pan where your Marbrée is in, into the Stew-pan with the boiling Water; leave it in it but a Moment, turn it topsy-turvy, and dish it up, and serve it up for a Side-dish.

Hare-Cakes.

TO make this Cake, take two Hares, take off their Skin, bone them, keep some of the Flesh cut in Dice, and chop the rest of your Hare's Flesh, with three or four pound of Slices of Beef, and the Flesh of a Leg of Mutton, (after all the Nerves are taken out) about a couple of pounds of Bacon, with a piece of Ham: all well chop'd, and season'd with Pepper, Salt, Sweet-herbs, fine Spice, Parsley,

Parſley, and green Onions chop'd, a Clove of Garlick, and ſome Shalots, all well mixt together, and put in a Stew-pan. Take about a pound and a half of fine Bacon, as much Ham; ſome Slices of Mutton, and your Slices of Hare, all cut in Dice, with half a pound of ſcalded Piſtachos, and a quarter of a pound of ſweet Almonds, alſo ſcalded and cut in Dice, with ſome Slices of Pullers cut the ſame: put all this to your chop'd Meat, adding the Yolks and Whites of ſix Eggs, well beaten, all well mixt together. Now take a Stew-pan big enough to hold the Cake you make, lay in the bottom ſome Slices of Bacon, then put in all your Ingredients. Break the Bones of your Hares, ſtrow them over your Cake, and let it be baked in the Oven. Being done, take off the Bones, and let it be cold; then lay a folded Napkin in your Diſh. Make your Stew-pan warm, that you may take out your Cake, which you lay over the Napkin: ſtrew it, if you think fit, with Crumbs of Bread, and let it take a Colour in the Oven; ſerve it up for a Side-diſh.

Royal-Cake.

TAKE three or four Rabbits, more or leſs, according to the bignefs you make your Cake of, with two Hares, a Calf's Leg, and a Leg of Mutton. Skin and bone your Rabbits, lay by ſome Slices cut out, chop the reſt of the Fleſh together, with a bit of Bacon and a bit of Ham, ſeaſon it with Pepper,

per, Salt, Sweet-herbs, and fine Spice; and being well chop'd, put it into a Dish: do the same with your Hares. Take the Nut out of your Leg of Veal, and lay it by: the rest of your Leg of Veal, after the Skin is taken off, and the Nerves taken out, must be well chop'd together, with a bit of Ham and a bit of Bacon, season'd with Pepper, Salt, Sweet-herbs, fine Spice and Shalots. Do the same with your Leg of Mutton, only you put to this a Crumb of Garlick. Take a Turkey and two Fowls, take off their Skin, keep the Wings of the Fowls, but chop the rest of their Flesh with that of the Turkey together, with a piece of Bacon, a bit of Ham, and a blanch'd Calf's Udder: all being well chop'd, season it with Pepper, Salt, Sweet-herbs, fine Spice, and some Shalots. Keep this chop'd Meat in a Dish by itself, and the rest of the Meat in another. Then cut the Slices of your Rabbits in small Dice, with a couple of Slices of Ham, and a piece of Bacon cut the same: put all this to your minc'd Rabbits, with scalded Pistachos cut also in Dice, and the Yolks and Whites of a couple of Eggs, all being well mix'd together: do the same with all your other Meat. Spread a Napkin over your Dresser, place over the same two large Slices of Bacon, one near the other, the length and breadth you think fit; then put over them a Laying of your Rabbits, one of Veal, one of Mutton, one of Hare, and one Laying of your Turkey. Place again over the Laying of Rabbits a Laying of Mutton,

ton; over the Mutton, one of Turkey; over the Veal, one of Hare; and over the Turkey, one of Rabbits: cover it over with Slices of Bacon, and roll them up in a Napkin, tied at both ends. Put in an oval Stew-pan, being the length of your Cake, some Slices of Bacon, Ham, and Veal, put in it your Royal Cake, season it with Pepper, Salt, Cloves, Sweet Basil, some Bay-leaves, a Clove of Garlick, and some Onions cut in Slices: put over this another Laying of Slices of Bacon, moisten it with a Bottle of White Wine, and some Broth. Cover the Stew-pan close, and set it a stewing with Fire under and over. Your Cake being done, let it cool in its Braise; being cold, lay a folded Napkin in your Dish: take out your Royal Cake, cut off some Slices at each end; dish it up, garnish your Dish with the Slices cut off, and some Parsley, and serve it up for a Side-dish.

Collar'd Beef.

TAKE a Flank of Beef, open it in two, beat it well with a Cleaver. Take scalded sweet Almonds, Pistachos, and two dozen of hard-boil'd Eggs: lay a Napkin over the Dresser, spread your Flank of Beef over it. Take some large Slices of Bacon and Ham, make a Row of these cross over your Flank of Beef, one of Bacon, one of the Yolks of your hard Eggs, one of Ham, one of Pistachos, one of Whites of Eggs, one of Bacon, one of Pistachos, one of Almonds,
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one of the Yolks of hard Eggs, and so on 'till your Flank of Beef is all covered : then season these with pounded Pepper from one end to the other, Salt, Sweet-herbs, fine Spice, and a couple of Heads of Garlick bruis'd, and strew'd over, together with a dust of Flower. Now begin to roll it up, in the place where you put your first Yolks of Eggs, so that your Eggs will be in the very middle of your roll'd Beef. Then roll it up in your Napkin as close as possible, keeping always fast the two ends, which must be tied very tight with Pack-thread, as well as your roll'd Flank all round. This done, put it a doing in a Braise, the same as the Royal Cake here before. Being done, you may serve it up whole, or cut out in Slices for a cold Side-dish.

Veal-Cake.

TAK E a good Leg of Veal, lay by the Nut, take off the Skin and the Nerves: cut your Leg in pieces, put to it a piece of Bacon, a piece of raw Ham, and a piece of Beef-suet, chop'd all well together, season'd with Pepper, Salt, Sweet-herbs, fine Spice, Mushrooms, and Truffles, if you can get any, and a Crumb of Garlick: mix it well, put to four Eggs. Then take the reserv'd Nut of Veal, take off the Skin and the Nerves, and cut it in small Dice, together with Ham, Pistachos, and sweet Almonds; mix again these well. Lay in the bottom of a Stew-pan, sizeable to the quantity of your Meat, some Slices of
Bacon,

Bacon, over these a Calf's Cawl, and then put in your Meat: wrap up your Cake in the remainder of your Cawl, with other Slices of Bacon over it. Now put your Cake in the Oven, not too hot; being done, let it be cold, and serve it up for a Side-dish.

Side-dish of Pig in Galantine.

AFTER the Pig is well scalded and dress'd clean, cut off the Head and the four Petitoes; take off the Skin, beginning at the Belly, but take care not to cut it, particularly on the Back. Spread this Skin over the Dresser, make a Stuffing as followeth, *viz.* With your Pig's Meat, a little of a Fillet of Veal, a little raw Ham, some Bacon, some Sprigs of Parsley and green Onions cut small, Sweet-herbs, Pepper, Salt, a little chop'd Garlick, some Rocamboles, and some Yolks of Eggs to thicken your Stuffing. Spread a Napkin over the Dresser, with your Pig's Skin over the same: put upon this Skin a Laying of your Stuffing, and over this a large Slice of Bacon all over it, then a Row of Yolks of hard Eggs, one of Pistachos, one of Ham, one of sweet Almonds; again a large Slice of Bacon more, a Row of Yolks of Eggs, one of Pistachos, another of Almonds: go on thus, and at last, over all, another Laying of your Stuffing laid as thin as can be; over this, another Row of Slices in the same order as those laid first. Put in also green Truffles, if you have any; and if you have Stuffing left, put it over all. To make up your Galantine as dextrously

trously as you can, roll it up in a Napkin as tight as possible, tied at both ends. This done, let your Galantine be done in a Braise, like the Royal Cake. Being done, let it be cold; serve it up whole, or cut in Slices, to garnish with them all sorts of Side-dishes.

Pig in Perdouillet.

LET it be well scalded and dress'd, cut off the Head, cut it out in four quarters. Put in a Stew-pan some Slices of Bacon, and then your four quarters, with the Head in the middle; season it with Sweet-herbs, and fine Spice, *viz.* with Cloves, Nutmeg, Mace and Cinnamon; also Sweet-Basil, Bay-leaves, Pepper, Salt, two Rocamboles, Onions, Slices of green Lemons, Parsley, and green Onions. Then cover your Meat with Slices of Bacon, moisten it with a Bottle of White Wine and a Ladle-full of Broth; put your Stew-pan over the Fire, but let your Pig not be too much done. Being done, let it be cold. Lay a Napkin in your Dish, take out your quarters of Pig, clean them well, and to look white, spread them over the Napkin, with the Head in the middle; serve it up for a Side-dish.

This Dish of Pig may also serve for a Dish, dishing it up with an Essence of Ham, or Cullis of Cray-fish, serving it up hot.

At another time this same Dish may serve for a hot Dish, in dressing it as followeth, *viz.* Make a Ragout with Sweet-breads of Veal, Mushrooms and Truffles, put in a Stew-pan

pan with a little melted Bacon: moisten it with good Gravey; and when done, skim off the Fat, and thicken it with a good Cullis. Being ready to serve up, take your Pig out of the Kettle to drain; dish it up as before, with the Head in the middle, and the four quarters round it, with your Ragout over it; serve it up hot. This Pig may also serve for a Course, serv'd with a Ragout of green Pease, or else Pease-soop. For the way of making these, see the Chapter of Pease-Ragouts and Pease-soop.

Pig dress'd the German Way.

SCALD, dress, and bone it, but cut off neither the Head nor Petit-toes. Take a Nut of Veal, taking off the Nerves and the Skin, with a piece of Bacon, some Beef-suet, and a piece of Ham; put all this Meat upon the Dresser, chop it small: season it with Pepper, Salt, Sweet-herbs, fine Spice, Mushrooms, Truffles, if you have any, Parsley, green Onions, a Crumb of Garlick, and four Eggs; mix it well, then take two or three Slices of Ham, and the White of a Fowl, both cut in Dice: mix these with your Stuffing, fill therewith the whole Belly of the Pig, and sew it up. Now spread a large Napkin over the Dresser, cover the same with Slices of Bacon, lay upon it your Pig, truss the hind Petit-toes under its Thighs; let his Snout rest upon the fore Petit-toes; cover it with Slices of Bacon, and roll it up in the Napkin. Lay in a Fish-kettle, of the Pig's length, Slices of Bacon

Bacon and Veal, Onions cut in Slices, a little Sweet-Basil and Cloves; then put in your Pig, with the Back to the bottom, season it with Pepper and Salt, cover it the same over as under; moisten it with two Bottles of White Wine, at last with Water: now let it be stew'd with Fire under and over. Being done, let it grow cold in its Braise: take it out of the Kettle, dish it up with a Napkin under it; serve it up for a Course.

Stuff'd Hogs Tongues.

TAKE of these Tongues as many as you please, scald them to take off the first Skin, for which purpose the Water must not be too hot; then wipe them dry, cut them off a little from the Root. The way to salt them, *viz.* Dry in the Oven some Juniper-berries, with a couple of Bay-leaves, a few Coriander-seeds, Thyme, Sweet Basil, all sorts of Sweet-herbs, together with Parsley, and green Onions. All this being well dry'd, pound it in a Mortar, and sift it; mix it with pounded Salt and Salt-petre: salt your Tongues, laying one after another in a Tub or Pot, as you salt them, putting all sorts of Spice over each Row of your Tongues: being squeez'd close together, and all salted, put over the Tub a Slate with a Weight upon it; and being six or seven Days in this Pickle, take them out to drain a little. Then put them in Hog's Guts, cut the length and breadth of your Tongues: let each Tongue have its own Gut, and tie both

both ends with Pack-thread : hang them upon a Stick in the Chimney, a little distant from each other, to have the advantage of taking the Smoak during a Fortnight or three Weeks, till they be thoroughly dry : if they are well done, they'll keep a whole Year; they are the finest Eating at six Months end. To which purpose they are boiled in Water, and a little Red Wine, together with some Slices of green Onions and Cloves. They being done, are served up cold, either in Slices or whole, for a Course.

Sheeps Tongues and Calves Tongues stuff'd, are done in the same manner.

Pig's Petty-toes à la St. Menhoult.

LET your Petty-toes be very clean ; slit them in two, put between the two pieces a Slice of Bacon the thickness of a Thumb, with a Skewer along each side, well tied with Pack-thread, to keep them strait. Put in a Stew-pan some Slices of Bacon ; put in it a Laying of Petty-toes, and one of Slices of Bacon : go on doing the same, till you have put in all your Slices. Then put in a good Glas of Spirit of Wine, some Coriander-seeds, Bay-leaves, and a Bottle of White Wine ; cover it with the said Slices, cover the Stew-pan, lay it down with Paste, let it stew softly about ten or twelve hours, with Fire under and over. When they are done, and cold, strew them with Crumbs of Bread, broil them, serve them up hot for a Side-Dish.

They

They may also be done with less Charge in using Hog's Maws instead of Bacon, dressing them the same way.

At another time dip your Petty-toes in Batter, strow them with Crumbs of Bread, broil them and serve them up hot for a Side-dish.

At another time dip them in Eggs, or in a thin Paste, strow them with Crumbs of Bread, fry and serve them up.

Wild Boar's Head.

CUT it off close to the Shoulders, singe it over a blazing Fire, then scrape it with a Knife; farther, rub over the Places, where there is any Hair left, with a red-hot Fire-shovel. Being well sing'd, take out the Jaw-bones, and the Skin off the Snout; bone the Neck, squeeze out the Water: take out the Brains in the Place where you cut off the Neck-Bone, and throw them away. Put the Head a soaking in cold Water, take it out to drain, lard it with thick Bacon, well seasoned with Pepper, Salt, Sweet-herbs, and fine Spice, without breaking the Skin; put it in a Stew-pan, season'd with Sweet-herbs, fine Spice, pounded Salt-petre, and a pretty deal of Salt; cover it well, put it in a cool place, let it lie seven or eight Days in Salt; then take it out, tie it up in a Napkin, and let it boil in a Kettle with seven or eight Bottles of good Wine, Bay-leaves, Sweet Basil, Thyme, and Onions. Fill up the Kettle with Water, set it on to boil, but let not the Head be too much done.

done. Being done, take it off, let it cool, take it out to drain; put a folded Napkin in your Dish, lay the Head upon it, serve it up for a Side-dish.

Another wild Boar's Head, the German Way.

Sindge this Head like that here before, put it in Salt during four and twenty hours, boil it whole without boning it: put to it seven or eight Bottles of Wine, Onions, Sweet Basil, Thyme, Bay-leaves, Cloves, Pepper and Salt: fill it up with Water, set it a boiling. Being boil'd, let it cool in its own Liquor, and serve it up as the other for a Side-dish.

When it comes from the Table, put it again in its own Liquor. Let it soak well; do the same till the whole Head is eaten. It may be kept two or three Months in this Liquor.

You may preserve the former Head in the same manner, being always put again in its own Liquor after it comes from the Table.

Fowls or Capons in Galantine.

TAKE as many Fowls as you design to make Galantines; for each Fowl makes a Galantine. Sindge and pick them clean; slit them up the Back; take off the Skin as nearly as possible, without breaking it. Take off the Flesh of your Fowls, cut it out in Slices, and cut some Pistachos the same; place them in a Dish. Take the remainder of the Flesh of your Fowls, with a Nut of Veal, a

piece of Bacon, some Beef-suet, and a piece of Ham cut all in small bits, and put it upon a Dresser with Parsley, green Onions, Sweet-herbs, fine Spice, Pepper and Salt: all together chop'd small, add some Yolks of Eggs. Let your Stuffing be well relish'd: spread your Fowls Skins over a Dresser, put over it a Laying of your Stuffing in its whole extent; then a Row of Slices of the Flesh of your Fowls, another of Slices of Ham, one of Slices of Pistachos, and one of the Yolks of hard Eggs; then again a Row of your Stuffing; doing the same with the aforesaid Slices till your Skins be full: then sew well up your Skins, so that they may look as if they were whole. Now put in a Kettle Slices of Bacon and Veal, lay over them your Fowls, season them, cover them with Slices top and bottom alike, add a Pint of good White Wine, some Cloves of Garlick, and some Broth: let them stew softly, Fire under and over; but not too much done. Being done, take them off, and let them cool in their Braise, to take the Taste. Being ready to serve, dish them up whole over a Napkin, serve them up for a Side-dish.

These Fowls thus dressed, may also be cut out in Slices, to serve for garnishing large Side-dishes.

Turkeys and Capons in Galantine, are dress'd in the same manner.

Goose

Goose in Galantine.

SIndge and pick it clean : split it up the Back ; take off the Skin as clean as you can, without breaking it. Bone well your Goose, take all the Flesh, together with that of a Fowl, reserving the Breast cut in Slices ; mix the rest of your Fowls Flesh with that of the Goose ; add a Nut of Veal, a piece of Bacon, some Beef-suet, a piece of Ham, all cut into small bits : put all this upon a Chopping-board, with Parsley, green Onions, Sweet-herbs, fine Spice, Pepper and Salt : chop it small, add some Yolks of Eggs. Then pound it : let it be well relish'd. Spread the Skin of the Goose upon the Dresser : put a Laying of Stuffing in all its extent over it, lay upon it thin pieces of Bacon and Ham, as also the Slices of the Breast of the Fowl reserv'd. Make also a Laying of a quarter of a pound of sweet Almonds, and the same quantity of Pistachos blanch'd cut in Slices, and another of Yolks of Eggs : do this alternatively till the Skin of your Goose be fill'd. Then sew up the Skin of your Goose, to make it seem to be the very Goose itself. Now put in a Stew-pan Slices of Bacon and Veal, and the Goose upon it ; season it, lay your Slices top and bottom alike ; add a Bottle of good White Wine, some Cloves of Garlick, and some Broth. Cover the Stew-pan, let it stew softly, Fire under and over ; let your Goose not be too much done. Being done, take it off, and let it cool

in its own Liquor, to take the Relish. Being ready to serve, dish it up whole over a Napkin, serve it up hot for a Side-dish.

Turkey à la Daube.

TAKE a large Turkey, cut off the Wings, singe, pick, and gut it clean, without cutting the Vent. Truss it, lard it with thick Bacon well season'd; tie it with Pack-thread, let it stew in a white Braise, as was done with the Capons and Fowls in Galantine. Being done, let it cool; when you dish it up, put its Jelly over it.

Fish-Ham.

TAKE the Flesh of Carps, Eels, fresh Salmon, and the soft Rows of the Carps: chop and pound all this, season'd with Pepper, Salt, Sweet-herbs, and fine Spice; add fresh Butter. Make thereof the form of a Ham, lay upon it the Skin of the Carps, sew it up close in a Cloth, and boil it in half Brandy, half Wine, and a small quantity of Water, season'd with Cloves, Bay-leaves, and Pepper. Let it stand till cold in its own Liquor; serve it up.

You may also slice it, as real Ham.

You may dress a Shoulder or Leg of Mutton after the same manner, as also Fowls, Pidgeons, Pullets, Turkeys, Ducks, or any other thing in that nature.

Ham

Ham à la Braise.

Cleanse it well, soak it during seven or eight hours: put in a Fish-pan some Slices of Beef and Bacon, with the Ham season'd with Onions, Sprigs of Parsley, Sweet Basil, Thyme, Bay-leaves; moisten it with Water, set it a boiling: being half done, put in one or two Bottles of Wine. Being quite done, take it out to drain, take off the Rine, dish it up with a thick Poivrade under it; serve it up hot for a Course.

At another time you may dress it after the same manner, strew it with Bread to make it get a Colour, and serve it cold for a Side-dish.

Ham in Cawl.

Cleanse this Ham, boil it the same as that before; being done, take it out, take off the Rine and part of the Fat; make a Stuffing thus, *viz.* Take of all sorts of roasted Fowls Flesh, as much as you think fit, a Calf's Udder, with a piece of Bacon blanch'd, Parsley, green Onions, and Mushrooms chop'd small, season'd with Pepper, Salt, Sweet-herbs, fine Spice, all minc'd small; add a piece of the Crumb of Bread boil'd in Milk, pound it, putting to it some Yolks of Eggs: being pounded, put it upon the Ham instead of the Fat, which you took off from your Ham; wrap it up in the Cawl close together. Then baste it with Butter, strew it with Crumbs of Bread, put it in

the Oven to get a Colour; then dish it up with a thick Poivrade under it; serve it up.

You may garnish it with Spinage or Colli-flowers, or both these together, or else with Chickens or Pidgeons, putting an Essence of Ham over them, or Butter well thickened.

Ham boil'd for the last Course.

CLeanse it, put it a soaking in Water about five or six hours, wrap it up in a Cloth with a handful of Hay, and set it a boiling in Water, season'd with Onions and Sweet-herbs: being boil'd, let it stand till half cold, then take it out, take off dextrously the Rine. If it is of a good Colour, let it be as it is; and in serving it up, strew over it a little pounded Pepper and Parsley chop'd small: being quite cold, serve it up.

At another time you may strew it with Crumbs of Bread, and let it get a Colour in the Oven, or by means of a red-hot Fire-shovel.

Ham roasted.

CLeanse it, put it a soaking about six or seven hours; spit it, and roast it: whilst it is doing, besprinkle it with hot Water. Being almost roasted, drain the Water in the Dripping-pan, and take off the Rine; now moisten it with two Bottles of *Spanish Wine*. Being done, take it off, dish it up, with a thick Poivrade under it; serve it up for a Side-dish.

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This sort of Ham serves likewise for a Course either hot or cold.

Ham roasted the Dutch Way.

Cleanse it, boil it in full Water three or four hours, then take it out, take off the Rine, stick it with about fifty Cloves, and spit it; put it before a good Fire about two or three hours, more or less, according to its bigness. When done, serve it up with a Gravey-sauce under it, or a thick Poivrade, or with Mustard, Gravey, and a dash of Vinegar together.

The Sauces are also serv'd up asunder in Saucers, and the Ham by itself.

Ham dress'd without Fire or Water.

TAKE a good Ham, cleanse it from all the nastiness about it, take off the Rine. Spread a Cloth, in one end of which you put Thyme, Sweet Basil, and Bay-leaves: then put upon it the Ham, the fat Side downwards, season it top and bottom alike, adding Cloves and Pepper. Lay one Fold of the Cloth over it, besprinkle it with some Glasses of Brandy, fold it up quite in the Cloth, with a Cerecloth over it; being tied with Cords made of Hay, close one to another. Then bury it in Horse-dung during forty hours, the Dung being two foot Diameter all round, and two foot deep top and bottom. After that time, you take it out, and serve it up like another Ham.

You may also do it after the same manner, without taking off the Rine.

C H A P. XII.

*Of Ragouts for first Courses.**A Ragout of Cray-fish for Flesb-days.*

PICK several Cray-fishes, and take their Tails, which you'll put on a Plate with some little Mushrooms, several Slices of Truffles, and a Bunch of Sweet-herbs; and the whole being seasoned with Salt and Pepper, let it take a fry with melted Bacon, or Butter, in a little Stew-pan; and then moisten it with some Gravey, stew it on a slow Fire. Which being stewed enough, take its Fat away, thicken it with some Cullis of Cray-fish, and put it on hot Ashes, taking care not to let it boil, lest it should turn. You'll put therein several Heads of Asparagus, and Artichoke bottoms, when they are in season. When your Ragout is done, dish it up, serve it hot for a second Course.

This Ragout is be used in all sorts of Dishes with Cray-fish.

A Ragout of Cray-fish for Fisb-days.

BOIL your Cray-fish, then pick them, take their Tails and put them in a Plate with some little Mushrooms, and several Truffles cut in slices. Throw the whole in a Stewing-pan, with a little Salt and Pepper therein,

therein, and let it take a fry in some Butter. After which, moisten it with some Fish-broth, to be stewed on a slow Fire. Your Ragout being done, and relishing, take its Fat away, then thicken it with a Cullis of Cray-fish: dish it up, and serve it hot for a second Course. You may make use of this Ragout for all sorts of Dishes with Cray-fish, in Fish-days.

A Ragout of Oysters for Fish-days.

O P E N several Oysters, put them with their own Liquor in a Stewing-pan, and let it keep a little on a Stove: then take them out of the Pan one after another, and put them in a Plate. Fry a little in some Butter, several little Mushrooms, then moisten them with some Fish-broth; season them with a little Salt and Pepper, and a bunch of Sweet-herbs, and let them stew on a slow Fire. They being done, take their Fat away, thicken them with some Cullis, then put the aforesaid Oysters therein. After which, taste your Ragout, to know if it be palatable: take care, that your Oysters do not boil; and when you are ready, put the Ragout in a Dish; and serve it hot for a dainty Dish. This Ragout may likewise be used for all sorts of Fish with Oysters in Fish-days.

Another Ragout of Oysters for Fish-days.

O P E N some Oysters, and put them in a Stewing-pan. Take a little Mushrooms, with a little shredded Chibbol and Parsley. Put
to-

together in another Stew-pan a little Butter, with a little fine Flower, and make them grow yellowish Which being done, put the aforesaid Mushrooms, Chibbol, Parsley, and Oysters therein, and let the whole take seven or eight turns of the Pan: then wet it with some of your Oyster Liquor, and a little Fish-broth, and put a little Pepper therein. Be careful, that your Oysters do not boil too much, and thicken your Ragoût with some of your Cullis, or some of the Cullis of Cray-fish, putting the Juice of a Lemon therein. Take care, that your Ragoût be palatable, and make use of it for all sorts of Meat that requires a Ragoût of Oysters.

A white Ragout of Oysters.

TAKE a Stewing-pan, and put therein a good bit of Butter roll'd in fine Flower, shred-ded Parsley, Nutmeg, pounded Pepper, half a Lemon, cut like little Dice, a shredded Anchovy, and several Oysters, with their Liquor. Then put the whole on the Fire to thicken the Sauce; and when it is relishing enough, put it in a Dish, and serve it up hot for a dainty Dish.

You may use this Ragoût with Fish, Chickens, or any such other Fowl you please, for a first Course.

A Ragout with the Heads of Asparagus.

CUT the Heads of some Asparagus, and whiten them. When they are blanched enough, put them in a Stewing-pan with some Cullis and a little Essence of Ham; and let the whole stew on a slow Fire. When it is stewed enough, throw therein a bit of Butter no bigger than a Nut, dip'd in some fine Flower, and stir your Ragoût now and then. Take care, that it be relishing, pour in it a little Vinegar, and serve it hot. You may make use of this Ragoût for all sorts of Fowls or other Meat.

A white Ragout of Asparagus.

CUT and blanch some Asparagus as before, put them in a Stewing-pan, with a bit of Butter, fry them a little, powder them with half a Spoonful of fine Flower, moisten them with Broth, season them with Salt and Pepper, and then let them be stewed. Make a Thickning with several Yolks of Eggs, diluted with some Broth, and put therein a little Nutmeg. Your Asparagus being relishing, thicken them with the said Yolks, and make use of this Ragoût to put under some larded Collops, or other sort of Meat.

Ragout of Endive.

TAKE some of the best white Endive, pick them, and blanch them in boiling Water. After which, you'll put them in cold Water,

Water, then squeeze them well, and put them on a Table to be minc'd a little. This being done, you'll put your Endive in a Stew-pan, moistening them with a clear Cullis of Veal and Ham; and let the whole be stewed on a slow Fire. When this is stewed and grown relishing, you'll make use of it for every sort of Dish with Endive; but if this Ragoût is not thought thick enough, put in a little Essence of Ham, or a little Cullis therein, before you serve it.

Another Ragout of Endives.

THES E Endives must be prepar'd as those that precede, with the following difference only, that is to say, when they are minc'd you must fry them with a good bit of Butter, then moisten them with Broth instead of Cullis; and when they are relishing, thicken them with a Thickening of Yolks of Eggs and Cream. You may make use of these Endives with all sorts of larded Collops, Veal-cutlets, and Fillets of any Meat.

Another Ragout of Endives.

TAKE five or six Heads of Endives, pick them, taking only their Stocks cut in bits as long as half a Finger, blanch them, then put them in fresh Water: after which, squeeze them, and put them with some Gravey and Cullis, in a Stewing-pan on a Stove, to be stewed slowly, till it be enough, and make use of it for all sorts of Dishes with Endives.

A Ragout of Cellery.

TAKE some Heads of Cellery, pick and blanch them. Being blanch'd, take and squeeze them out of the Water, put them in a Stew-pan with a Cullis, to be stewed on a slow Fire. After which, you'll thicken them with the bigness of a Nut of good fresh Butter, dip'd in fine Flower, continually stirring the Stew-pan. This Ragoût being relishing, put a little Vinegar therein, taking care to make it look handsome, but not too thick; and serve it with all sorts of Mear.

A Sorrel Sauce for Flesh-days.

PICK some Sorrel, put on a Stove a Stew-pan half full of Water, and when it is boiling, put your Sorrel therein. Then take it out of the Water, drain it and squeeze it as if it was Spinage. This being done, put your Sorrel in a Stew-pan, moistening it with Cullis and Gravey, and seasoning it with Salt and Pepper, to be stewed on a slow Fire. When this Ragoût is stewed enough, put a little Essence of Ham therein, to make it relishing; and make use of it for what you please.

A Ragout of Sorrel for Fish-days.

PICK, wash, drain, and shred some Sorrel: then put it on a slow Fire in a Stew-pan, with a bit of Butter, some Salt, Pepper, Parsley, Chibbol, and shredded Mushrooms, if you

you have any. This being stewed, put therein a bit of Butter, dip'd in fine Flower, and thicken it with a Thickening of Yolks of Eggs, proportionable to the largeness of your Ragout, taking care that it be relishing. Make use of it for Eggs with Sorrel, for broil'd Fish, and every thing with Sorrel. You may fry your Sorrel on Flesh-days, adding therein some Hearts of Lettuces, some Cullis and Gravey.

Lettuces à la Dame Simone.

TAKE some headed Lettuces, blanch them, putting them in warm Water, but not a minute, and drain them immediately. Mince and mix together some Whites of roasted Pullets or Capons, with some Ham, Mushrooms, a little Parsley and Chibbol, a Calf's Udder, a little blanch'd Bacon, some Crumbs of Bread, boil'd with Cream, and four or five Yolks of raw Eggs; seasoning the whole with Salt, Pepper, Sweet-herbs, and all Spices. Then take your Lettuces, squeeze them one after another, holding them in your hand, the Head downwards, and extending each Leaf thereof, that you may the more easily come to the Heart, in order to take it out, without breaking any of the Leaves: and instead of the Heart, put in each of them some of the preceding Stuffing, over which you'll raise up all the Leaves, putting also some Stuffing between them, tying each Lettuce so stuff'd with Pack-thread. This being done, put your
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Lettuces a stewing, with two pounds of Veal, cut in Slices, placed in the bottom, with some Slices of Bacon, and Onions. And the whole being seasoned with Salt, Pepper, Cloves, Bay-leaves and Sweet Basil, cover it with Slices of Bacon, and let it be stewed. Your Lettuces being done, drain them, and take the Pack-thread off of them: then lay them in their Dish, with a white Cullis or Essence of Ham over them, and serve them hot for a small Dish. You'll find the manner of making this white Cullis, in the Article of Cullis. These Lettuces are us'd for garnishing all Meats.

Other Lettuces à la Dame Simone, fry'd.

YOUR Lettuces being stuffed and stewed, as before said, as also drained and untied; beat three or four Eggs, as if it was for an Omelet; dip your Lettuces therein one after another, and throw over them some Crumbs of Bread. Then fry them in some Hog's-lard, making them yellowish, and serve them hot for a Horsd'œuvre.

A Ragout of Lettuces for all sorts of Dishes.

TAKE some headed Lettuces, of which you'll take the Leaves out, till you come to the Heart. Then wash them, and blanch them in boiling Water: after which, you'll put them in cold Water; out of which being taken, you'll drain and squeeze them; boil
em

'em with a Spoonful of good Broth. These Lettuces being stewed, taken out of the Pan, and drained, put them in another Stew-pan, with a little Cullis and Gravey; and let the whole stew, taking care that it be relishing. Then put the Juice of a Lemon therein; and make use of it with all sorts of Fowls and Meat for a first Course.

A Ragout of the Stocks of Purslane.

TAKE some Stocks of Purslane, pick 'em, and cut 'em as long as your Finger, and let them be half boil'd in some Water, after the same manner as Cardoons. Your Stocks being blanch'd, squeeze them and put them in a Stew-pan, with some Cullis and Gravey, and let the whole stew together. Which being done, put therein the bigness of an Egg of Butter, dipt in fine Flower, continually stirring the Stew-pan. Then taste it, to see if it be palatable, and put a little Vinegar therein. This Ragout is to be used for all sorts of first-Course Dishes, as for example Collops of Veal, of Pullets, of Legs of young Turkeys, of Pigeons, and of Mutton, when you design to serve them with Stocks of Purslane.

A Ragout of Cucumbers.

TAKE several Cucumbers, peel them, and cut them in two, to take their Seeds away. Then marinade them during two hours in Vinegar, Salt, Pepper, and Slices of Onions. This being done, drain your Cucumbers,

bers, and then put them with some melted Bacon in a Stew-pan on a Stove to fry a little: after which, moisten them with Gravey, and let them stew on a moderate Fire. This Ragout of Cucumbers being done, take its Fat away, and thicken it with some Cullis: take care that it be relishing, and make use of it for all sorts of Meats with Cucumbers, either roasted or stewed.

A Ragout of Cucumbers after another Manner.

TAKE some Cucumbers, which being peel'd and cut in four, you'll take their Seeds away: then cut them in thin Slices, and put them in a Stew-pan to marinade, with a little Salt and Pepper, some Slices of Onions, and a little Water and Vinegar. These Cucumbers being sufficiently marinaded, throw them in a clean Linnen-cloth, to squeeze their Water through it. Then put on a brisk Fire a Stew-pan, in which you'll put some Butter or Bacon, with your Cucumbers, to fry them a little. Being fry'd, powder them over with a little fine Flower, and moisten them with Gravey; so let them stew slowly. When this Ragout is enough, take its Fat away, and make use of it for all Dishes indicated with a Ragout of Cucumbers. The Cook employ'd, may order them as he thinks proper.

Another Ragout with Cucumbers.

TAKE some Cucumbers, which being peel'd, and their Seeds taken away, you'll cut them in long Slices, and put them on the Fire in a Stew-pan, with a little Broth out of the bottom of your Kettle. Your Cucumbers being dress'd, take them out of the Pan, and drain them. Then put them in another Stew pan with some Cullis, and a little Essence of Ham, to be stewed together. When this Ragout is enough, make use of it for Fowls, young Turkeys, Pullets, and for what you think fit.

A Ragout of stuff'd Cucumbers.

TAKE some Cucumbers, and after you have peel'd them and scoop'd their Seeds away, you'll blanch them in boiling Water, just to take a boil in it. After which, you'll take them out, and put them in fresh Water. Make your Stuffing after the following manner. Take of Veal, of boil'd Ham, of blanched Calf's Udder, of Beef-suet, and of Bacon, a little bit of each, and mince them well; seasoning them with Salt, Pepper, Sweet-herbs, All-spice, some Mushrooms if you have any, Parsley, shredded Chibbol, some Crumbs of Bread boil'd in Milk, and two Yolks of Eggs. The whole being minced and mixed together, fill your Cucumbers with it. Then take a Stew-pan, and having put several Slices of Bacon on the bottom of it, you'll place
your

your stuff'd Cucumbers over them, moistening them with some Broth out of the bottom of your Kettle, and seasoning them with Salt and some Slices of Onions. Your Cucumbers being dress'd, you'll take them out, and drain them ; after which, you'll put them in another Stew-pan, to stew with some Cullis and Essence. You may use this Ragoût with Pullets, fat Fowls, young Turkeys, and what other Meat you think proper for a first Course.

C H A P. XIII.

Of Fritters.

A Fritter call'd Benoiles, or Pets de Putain.

PUT in a Stew-pan some Water, and Butter the bigness of a Walnut, and a little Salt, with green Lemon-peel preserv'd, and cut small. Let it boil on a Stove ; put in it two hand-fulls of Flower ; stir it with all the Strength of your Arms, to make your Paste come off easily : take it off, pound it with two Eggs, then mix it with two Eggs more ; and so put two Eggs at a time, to the number of ten or twelve, put into your Paste, to make it the finer. This done, put it in a Dish or in a Plate : get some hot Hogs-lard in readiness, form your Benoiles with the Handle of a Skimmer dipt in your Lard, and make them as big as you please. Being fry'd, put them in Pow-

der-sugar, pouring Orange-flower-water over them: serve them up hot for a dainty Dish.

Another time instead of Water you may take Milk, and your Fritters will be the more delicate.

A dainty Dish of Fritters, with the White of a Fowl.

TAKE some Rice, let it go through five or six Waters, dry it well before the Fire; then pound it in a Mortar, and strain it off in a Boulting-cloth. Put it in a Stew pan, mix it with Milk and two or three Eggs, with both Yolks and White. Add to it a Pint of Cream, put it on a Stove, and keep it stirring. Season it with Sugar, preserv'd Lemon-peel, and rasp'd green Lemon-peel; put more to it, the White of a roasted Pullet chopped. This done, make your Paste, as if it were for a Pasty-cream. Roll your Paste, cut it into small bits, made into small Balls the bigness of a Button; fry them in Hog's-lard. Being fry'd, strew them with Sugar, serve them up hot for a dainty Dish.

These Fritters may be served up on a Plate, as they are coming hot out of the Pan.

Another sort of Fritters.

SCALD some sweet Almonds, pound them, moisten them now and then with a little Spring-water, to hinder them from turning to Oil. Being pounded, take them out; then pound preserv'd Lemon-peel, with some Yolks of Eggs hard-boil'd, Biskets of bitter Almonds, putting in it a little pounded Cinnamon; besprinkle it with Orange-Flower Water. This done, put
in

in it your Almond-paste, with the Whites of three or four Eggs, beat up to Snow, some powder'd Sugar, and some fine Flower; mix the whole together, to make a Paste proper to be rolled up. Then roll it, and cut it in bits, which bits you keep asunder, so that they may not stick together. When ready to serve, fry them in Hogs-lard; strew some Sugar over them, and serve them up for a dainty Dish.

Fritters in the Shape of Poppies.

TAKE about a pound of fine Flower, which you put in a Stew-pan, with twelve Yolks and the Whites of ten Eggs; mix it with Milk. Make your Paste so thin, that it may not stick to your Fingers, if dipped in it. Now you put in it some green Lemon-peel rasp'd, with one or two Ounces of Sugar, some Cinnamon pounded, preserv'd Orange-Flower, which must prevail, preserv'd Lemon-peels cut small, a Glass of good Brandy, and some Salt. Put on the Fire some Hogs-lard, dip into it a certain Iron-mould, shaped as seen in a Print in this Book, to give your Fritters the form of the Mould; which Mould depends on the variety of Fancies. Your Mould coming out of the Hogs-lard warm, dip it into your Paste, (which must not run over your Mould.) Put your Mould into the same Hogs-lard, and the Fritter being colour'd, will fall of itself out of the Mould; then turn your Fritter in the Hogs-lard upside down, and being yellowish, take it and lay it on a Dish turned up-

side down. Keep your Mould continually in the Hogs-lard, that you may go on making your Fritters, doing the same again as before. Taste it, and if it be not sweet enough, put more Sugar in your Paste, but not too much. Your Fritters being done, put one after another on a clean Table, strew them with double-refined Sugar, and colour them with a red-hot Fire-shovel. They serve for a dainty Dish, heap'd up in Pyramids. You may make them two days before you serve them, keeping them in a dry Place, and they will be as good as when fresh made.

Fritters call'd au Point du jour.

TAKE two handfuls of fine Flower, stir it in Milk luke-warm, and a little Brandy, or in Sack. Season it with Salt, Sugar, a little green Lemon rasp'd, and some preserv'd Lemons cut very small, adding to it the Whites of three or four Eggs beaten up to Snow. Heat Hogs-lard in a Frying-pan, as small as the bottom of a Table-Plate; put a Funnel with three Pipes over your Pan, pouring into it your Batter, and take but little of it at a time. Keep your Funnel moving, all the time your Batter is running into your Frying-pan: turn your Fritters presently, because they will be immediately colour'd, to try whether they will do. Put one of them on a Rolling-pin, to get the shape of a Wafer rounded. The first Fritter being the Sample, you are to go by, if too thick by taking too much

much Batter, you must take the second time a lesser quantity. Keep your Batter pretty thin. Your Fritters being done, colour them with melted Sugar, and strew them with a certain sort of small Sugar-Plumbs of divers colours, call'd Non.-pareils; then dish them up, and serve them for a dainty Dish.

Fritters call'd en Bilboquet.

TAKE two handfulls of fine Flower, break some Eggs in it, mix it with Milk, season it with a little Salt, some Sugar, pounded Cinnamon, green Lemon rasp'd, and Lemon-peel preserv'd, cut small. Take a small Stew-pan, rubb'd with Butter, put in it your Preparation; let it be done over a slow Fire without stirring it, or else bak'd. Your Batter being ready, take it out of the Pan, and cut it in pieces a-Finger's length and breadth, cut across at each end with the point of your Knife, that your Fritter may be open'd in the form of a Bilboquet. Your Hogs-lard being hot, put in your pieces by degrees one after another, because this sort of Fritters will rise very much. Being fry'd, strew them with Sugar, and serve them up hot for a dainty Dish.

Cream Fritters.

TAKE such Cream as described in the Chapter of dainty Dishes; which, being cold, make small Balls the bigness of a Coat-Button, a Batter with a handful of fine Flower, and a couple of Eggs, mixt with some Milk. Keep ready some hot

Hogs-lard, put some of these Balls made with Cream into your Batter, but not too many at once ; and throw them immediately in the Hogs-lard. Being taken out, strew them with Sugar, glaze them with a red-hot Fire-shovel, and serve them up hot for a dainty Dish.

Elder Fritters.

TAKE five or six Tufts of blossom'd Elder, and break each of them in two or three parts, putting them in a Dish, strew them with Sugar, pouring over them some Sack or *French* Brandy. Let them soak in it two hours : keep them cover'd, stir them now and then. Put in a Stew-pan a good handful of fine Flower, with three Eggs ; the White of which you'll beat up to Snow. Mix your Flower with some White-Wine or Beer ; put in it a little Salt, and then the White of your Eggs. Put some hot Hog's-lard over the Fire, put your Elder Flowers in your Batter, and then put in the Hogs-lard. When ready, dish them up with a little Orange-flower-water over them, and serve them up hot for a dainty Dish.

Fritters with Vine-leaves.

TAKE the smallest Vine-leaves you can get, take off the great Stalk, put them in a Dish with some *French* Brandy, green Lemon rasp'd, and Sugar. Put in a Stew-pan a good handful of fine Flower, mixt with some White Wine or Beer, Then put in
your

your Vine-leaves, and fry them immediately, place one after another in the Hogs-lard; see they do not stick together. Let them be pretty well colour'd when fry'd, and strewed with Sugar, and glaz'd with a red-hot Fire-shovel; serve them up hot for a dainty Dish.

Purslain Fritters.

TAKE young Purslain made up in small Bunches, each of three or four Sprigs, keep them in a Dish about a couple of hours, with a little *French* Brandy, Sugar and rasp'd Lemon. Then you'll mix a good handful of fine Flower with two Yolks of Eggs, in White Wine or Beer, with the White beat up to Snow. Put Hogs-lard over the Fire, throw your Bunches of Purslain in your Batter, and fry them directly one after another. Let 'em be pretty well colour'd, strew some Sugar over them, and serve them up hot for a dainty Dish.

Apricock Fritters.

GET some Apricocks not over-ripe, open them in two, and keep them in a Stew-pan, with a little Sugar and a Glass of *French* Brandy, about two hours, stirring them now and then. Put in another Stew-pan a good handful of fine Flower, mix'd with some White Wine or Beer; but Wine is better than Beer. Put Hogs-lard on the Fire, throw your Apricocks into Batter, and fry them immediately. Let your Fritters be pretty well colour'd, strew them with some Sugar, and
glaze

glaze them with a red-hot Fire-shovel; serve them up hot for a dainty Dish.

Here in *England*, where Apricocks are waterish, they must make a Batter; but in *France* they only dip them in fine Flower.

Fritters made with Peaches are made after the same manner.

Apple Fritters the Bavarian Way.

TAKE some Apples, pare them, cut them in four, take their Kernels away, and cut them in round bits. Then put them for about a couple of hours in a Stew-pan with Sugar, a Stick of Cinnamon, and *French* Brandy, stir it now and then. Put some Hogs-lard over the Fire, take out your Apples, drain them, and strew them with fine Flower. Then fry them, let them be pretty well colour'd; dish them up, strew them with Sugar, glaze them with a red-hot Fire-shovel, and serve them up for a dainty Dish.

Another Sort of Apple Fritters.

TAKE some Apples, pare them, cut them in Slices, put them in a Stew-pan with a little Brandy and White Wine, and a Stick of Cinnamon. Make a Batter with a handful of fine Flower, mix'd with Beer. Put Hogs-lard over the Fire, dip your Apples in the Batter, and then in the Hogs-lard, and when pretty well colour'd, strew them with Sugar, glaze them as before, and serve them up hot for a dainty Dish.

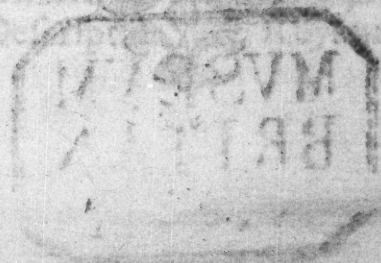
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Another Sort of Apple Fritters, with Marmalade of Apricocks.

PARE your Apples, cut them in Slices the thickness of a Finger, and make some holes round them, to put in your Marmalade. Keep them a little while in a Dish with some French Brandy, Sugar, pounded Cinnamon, and Lemon rasp'd. Make a Batter with a handful of fine Flower, mix it with Wine or Beer, put Hogs-lard over the Fire, fill the holes made round your Apples with Marmalade, dip them one after another into your Batter, and fry them; let them be pretty well colour'd, and serve them up strew'd with Sugar and glaz'd.

Fritters in Wafers.

GET some preserv'd Apricocks, or some Marmalade, and a handful of fine Flower, moisten'd with Beer. Put in each Wafer an Apricock or some Marmalade, which you cover with another Wafer. The two Wafers being join'd together, dip the Edge of your Wafers in your Batter, and fry them in Hogs-lard; do the rest as before.

Syring'd

Syring'd Fritters.

PUT in a Stew-pan about a Pint of Water and a bit of Butter the bigness of an Egg, with some green Lemon-peel rasp'd, preserv'd Lemon-peel, and crisp'd Orange-flower. Put all these over the Fire; and when boiling, throw in it some fine Flower, keep it stirring, put in it by degrees more Flower, till your Batter be thick enough. Then put it in a Mortar with Almonds pounded or bitter Almond-Biskets, two Eggs, Yolk and White. Temper it with Eggs farther, till your Batter be thin enough to be syring'd. Fill your Syringe, and your Hogs-lard being hot, syringe your Fritters in it, to make of it a true Lover's Knot; and being pretty well colour'd, strew them with Sugar; serve them up hot for a dainty Dish.

At another time, you may rub a Sheet of Paper with Butter, over which you syringe your Fritters, and make them in what shape you please; and your Hogs-lard being hot, turn the Paper upside down over it, and your Fritters will easily drop off. When fry'd, strew them with Sugar, and glaze them as before.

The End of the Second Volume.



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Le même Livre, avec les Figures de Picart. Amst. 1733. in fol.

M. Mattaire. Marmorum, Arundellianorum, Seldenianorum, aliorumque, Academiæ Oxoniensium donatorum; cum variis Commentariis, Indice & Appendice. fol. Londini 1732.

La Generation de l'Homme, ou le Tableau de l'Amour conjugal, par N. Venette, 2 vol. 12mo. Amst. (Paris). 1732.

An Anatomical Exposition of the Structure of the Human Body, by James Benignus Winslow, translated from the Original, by G. Douglas, 4to. London 1733.

Les Monumens de la Monarchie Francoise, par le P. Montfaucon, 5 vol. fol. à Paris 1733.

— Idem, Le 5 Volume séparé.

Joan. Marianæ S. J. Historiæ de Rebus Hispaniæ Lib. XXX. accedunt Fr. Josephi Emm. Minianæ Valentini, Continuationes novæ Lib. X. cum Iconibus Regum, 4 vol. folio. Hagæ-Comit. 1733.

Histoire Ecclesiastique pour servir de Continuation à celle de Mr. Fleury (par le P. Fabre.) Tome 31 & 32. 4to. à Paris 1733.

Glossarium ad Scriptores Mediæ & Infimæ Latinitatis, Authore Car. Dufresne. Editio nova locupletior & auctior, Opera & Studio Monachorum Ord. S. Benedicti et Congreg. S. Mauri, 4 vol. fol. Paris 1733.

Le Temple des Muses, orné de LX. Tableaux, ou sont représentés les Evenemens les plus remarquables de l'Antiquité Fabuleuse: dessinés & gravez par Bernard Picart le Romain, & accompagnés d'explications & de remarques, qui decouvrent le vray sens des Fables & le fondement qu'elles ont dans l'Histoire. grand in fol. Amst. 1733. Hi-

Histoire Romaine: Les Empereurs. Jules Cesar, avec des Notes Historiques, Geographiques & Critiques, par les P. P. Catrou & Rouillé, Tom. 17. 4to. depuis l'an de Rome 705. jusqu'à l'an 710. Par 1733.

Nouvelle Traduction françoise du Pastor Fido, avec le Texte à côté, 2 vol. 120. Paris 1733.

Sam. Jebb. Vita & Res gesta Mariæ Scotorum, 2 vol. fol.

—Ejusdem; Aristidis Opera, Gr. Lat. 2 vol. 4to.

La Vie de Marianne, ou les Aventures de Madame la Comtesse de *** par Mr. de Marivaux. 12mo. Paris 1731.

Histoire Critique de la Gaule Narbonoise, qui comprend la Savoye, le Dauphiné, la Provence, le Languedoc, le Roussillon, & le Comté de Foix, avec des Dissertations. à Nancy 1733. in 12mo.

Voyage de Corneille le Brun, au Levant, en Moscovie, Perse, & aux Indes Orientales, 3 vol. 4to. Rouen 1725.

Abregé de l'Histoire Universelle, par feu Mt. Claude de l'Isle, 12mo. 7 vol. Paris 1731.

A General Dictionary, Historical and Critical, in which a new and accurate Translation of that of the celebrated Mr. BAYLE will be included. The whole containing the History of the most illustrious Persons of all Ages and Nations, particularly those of Great Britain and Ireland, distinguished by their Rank, Actions, Learning, and other Accomplishments. N° 6. fol. containing 20 Sheets.

Histoire Metalique des XVII. Provinces des Pays bas, depuis l'Abdication de Charles V. jusqu'à la Paix de Bade en 1716. avec près de 3000 Medailles, par Gerard Van Loon, 5 vol. fol. a la Haye 1732.



A TABLE of 40 Covers, with three Courses, for Supper. The first consisting of 57 Dishes; the second of 47, including the Sallets, and the third of 47.

First Course.

A Surtout.

Two Girandoles.

4 Pots of Olio,

At each End one, and on each Side one.

- 1 of Rice with Cray-fish Cullis.
- 1 of Purey, with green Pease.
- 1 *de Santé*.
- 1 of Oil.

4 Soops.

- 1 call'd *à la jambe de Boïs*.
- 1 of Herbs.
- 1 of a Bisque of Pigeons.
- 1 of a Bisque of Cray-fish.

2 Large Entries.

- 1 of a Quarter of Veal in Cawl.
- 1 of a hind Saddle of Mutton (*à la Ste. Menehout*.)

2 Middling Entries, for the same Side.

- 1 of a hot Rabbit Pie.
- 1 of a Surloin of Beef (*en Balon*.)

2 Cafes, one at each end of the Table.

- 1 of five Princesses.
- 1 of five Grenadins, with Cray-fish.

4 Entries with Meat.

- 1 of three Pullets with Achia.
- 1 of a Ham.
- 1 of two young Ducks with Orange-Juice.
- 1 of young Turkeys with Cucumbers.

4 Entries in Meager.

- 1 of a Pike (*à la Civita Vecchia*.)
- 1 of Eels in Fricandoes.
- 1 of Trouts (*à la Genevoise*.)
- 1 of a small Turbot, with an *Italian* Sauce.

16 Small Dishes.

- 2 of small Pies, with white Sauces.
- 2 of small Pies (*à l'Espagnole*.)
- 2 of Baraquilles.
- 2 of small Pies (*à la Napolitaine*.)
- 2 of Marinade of Chickens.
- 2 of Surprises.
- 2 of Pigeons (*au Soleil*.)
- 2 of small Cakes of Veal.

16 Plates with Oysters.

- 4 Great Entries, 2 at the Ends, 2 at the Flanks, to remove the 4 Pots of Olio.

- 1 of a Carp (*à la Chambor*) at one Side.
- 1 of a Salmon with Gravy at the other.
- 1 of Barbots at one End.
- 1 of two large Fowls glazed at the other End.

4 Middling Entries, to remove the 4 Soops.

- 2 of Sturgeons roasted with an *Italian* Sauce.
- 2 of Salmon in Fricandoes, with a Sauce (*à la Romaine*.)

16 Small Entries, to remove the 16 small Dishes.

- 2 of Mackarel with Gravy.
- 2 of Soles larded and glazed.
- 2 of Squabs in Cray-fish, white Sauce.
- 2 of Perches.
- 2 of glaz'd Fricandoes.
- 2 of Fillets of Fowls, with Pistaches.
- 2 of Pigeons (*aux Tortues*.)
- 2 of young Rabbits in Fricandoes.

Second Course.

The Surtout and the Girandoles to remain standing.

4 Great Entremets.

- 1 of a *Marbré*.
- 1 of a Hare Cake.
- 1 of a Ham Pasty.
- 1 of a Turkey Pasty.

2 Oval Dishes in the middle Row of the Table.

- 1 of a young Wild Boar, roasted.
- 1 of a Lamb, roasted.

2 Dishes on the Side of the Surtout.

- 1 of a large Turbot, cold.
- 1 of large Soles, cold.

2 Dishes of roast Meat, in the middle Row of the Table.

- 2 of young Hares.
- 2 of young Rabbits.
- 2 of Turtle Doves.
- 2 of Pigeons like Ortolans.
- 2 of young Turkeys.
- 2 of large Fowls.
- 2 of Wood Pigeons.
- 2 of small Chickens.
- 2 of Chickens (*à la Reine*.)

16 Plates.

- 4 of different Sauces.
- 4 of Lemons and Oranges.
- 8 of Sallets.

Third Course.

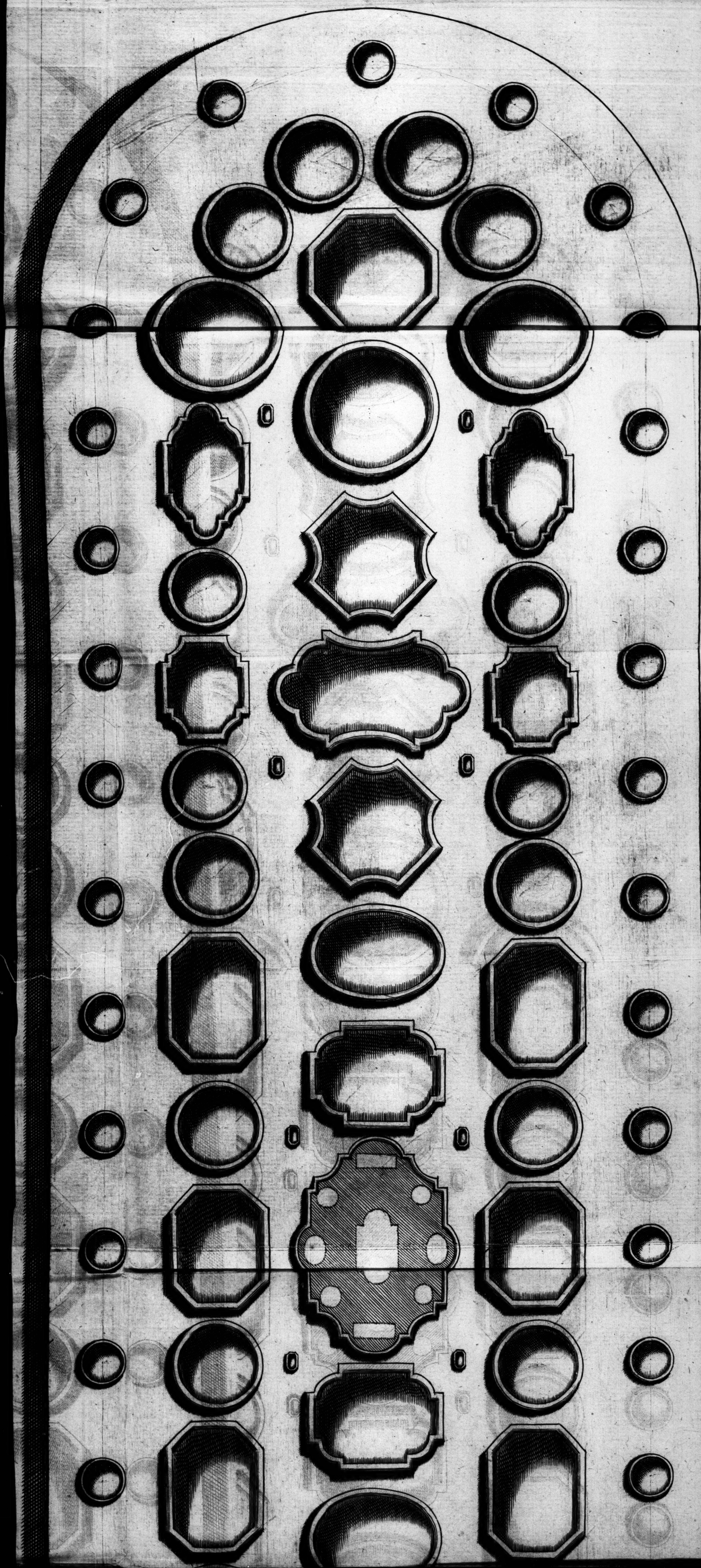
22 Cold Entremets, to remove the roast Meat.

- 2 Dishes of Cray-fish to follow the two Dishes on the Side of the Surtout.
- 2 of Loaves (*à la Reine*) with Pistaches at the two Ends of the Table.
- 2 of Tourtes (*à la Glace*.)
- 2 of *Puis d'Amour*.
- 2 of Pains (*à la Duchesse*.)
- 2 of Croquantes.
- 1 of Artichokes (*à la Glace*.)
- 2 of Asparagus.
- 1 of Mortadelles.
- 1 of cold Tongues.
- 1 of a forced Cake.
- 1 of a Pistache Cream.
- 1 of *Crème veloutée*.
- 2 of Turkish Caps.

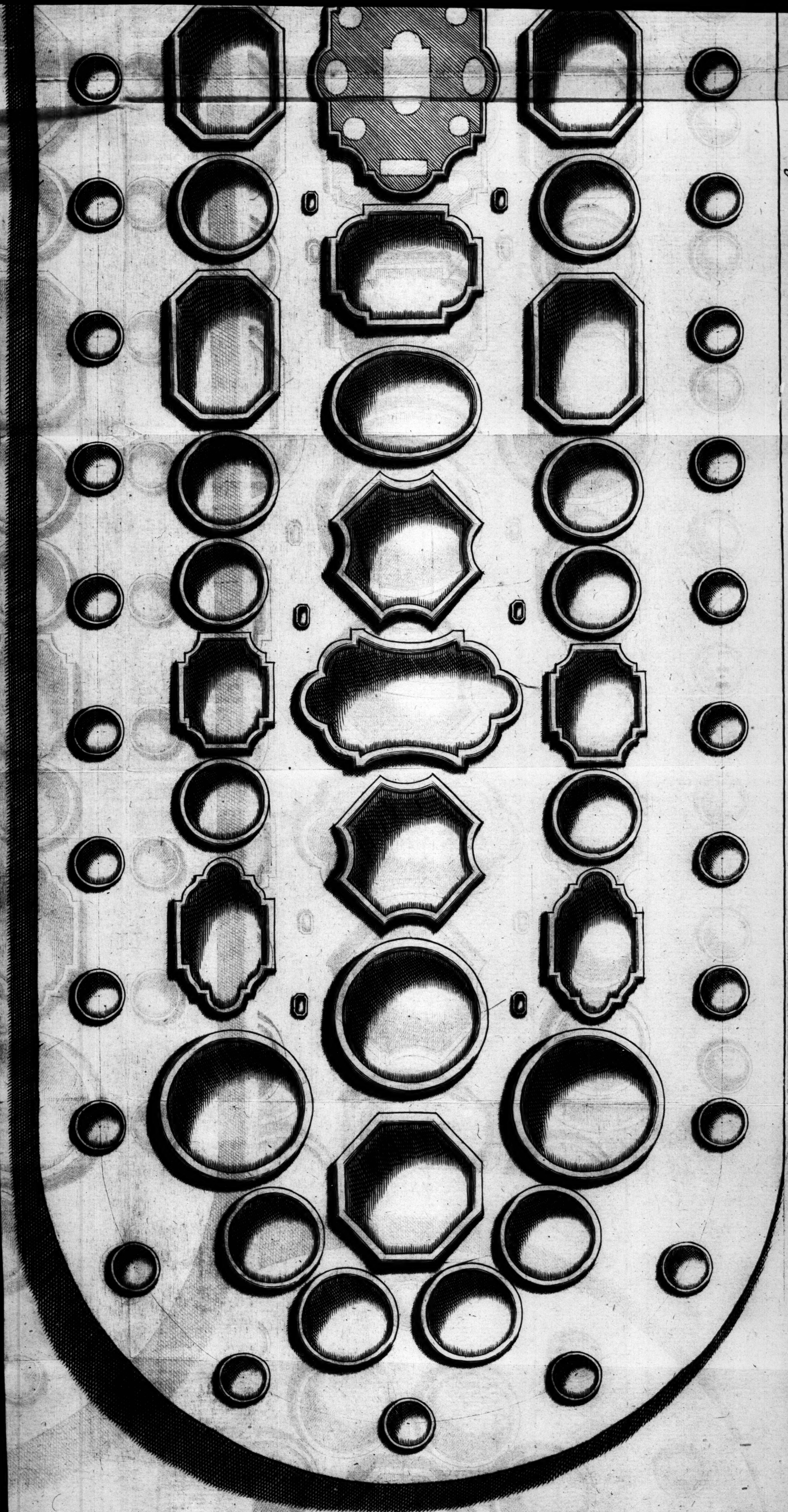
16 Hot Entremets, to remove the Sallets and Sauces.

- 1 of Cocks-combs.
- 1 of Mushrooms.
- 1 of Morilles.
- 1 of Champignons or small Mushrooms.
- 2 of Cucumbers.
- 1 of Green Pease.
- 1 of soft Roes of Carp.
- 1 of Cray-fish (*à la Ste. Menehout*.)
- 1 of Sweetbreads of Veal.
- 1 of Calves Ears.
- 1 of Beef Palates (*au Gratin*.)
- 1 of farced Omlets.
- 1 of Toasts with Ham.
- 1 of Eggs in their Shirts.
- 1 of fat Livers in Cawl.

A Table of Forty Covers.



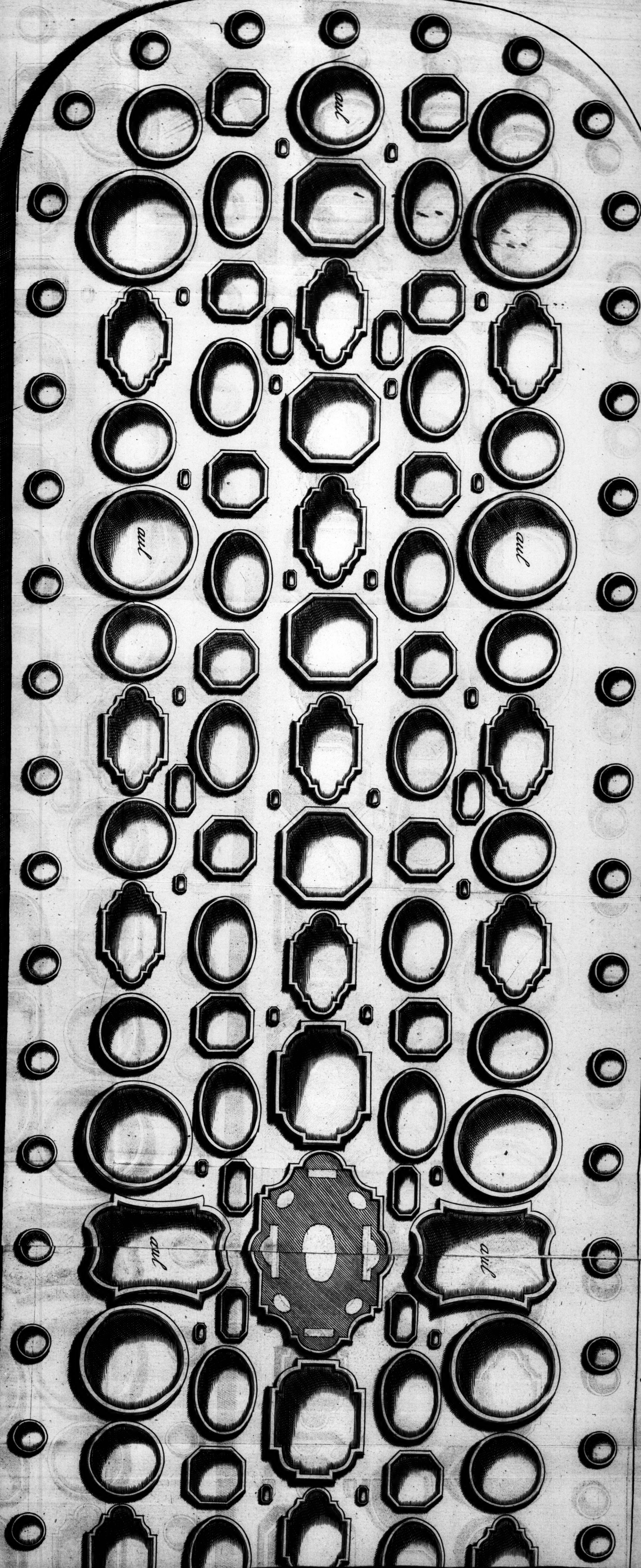
Forty Covers.



A TABLE of 60 Covers, for Dinner, with three Courses. The first Course consisting of 128 Dishes, the second of 52 Removes, and the third of 160, including Sallets and Sauces.

First Course.	Second Course.	Continuation of the Third Course.
19 standing Dishes.	8 Entries, to remove the 8 Pots of Olio.	16 Middling cold Entremets.
1 great Surtout.	1 of Carp (<i>à la Chambor.</i>)	2 of Cray-fish.
8 Pots of Olio.	1 of Salmon with Gravy, garnished.	2 of <i>Turkish</i> Caps.
2 call'd (<i>à la jambe de Bois.</i>)	1 of Loaves (<i>à la Royale.</i>)	2 of Tourtes (<i>à la Glace.</i>)
2 Rice Soops with Cray-fish (Cullis.)	1 of Loaves (<i>à la Dauphine.</i>)	2 of Cream <i>veloutée.</i>
1 (<i>à la Purée Verte</i>) or green Pease.	2 of Terrines for the two Ends.	2 of small Loaves of Pistaches.
1 <i>de Santé.</i>	2 of Pigs (<i>en Matelotte.</i>)	2 of small Almond Cakes.
2 of Vermicelli, at both Ends.	12 Entries, to remove the 12 Soops.	2 of Hogs Tongues.
12 Soops.	1 of a Shoulder of Veal (<i>à la Piémontoise.</i>)	2 of Asparagus with Oil.
1 of a Bisque of Pigeons.	1 of Eels with pickled Cucumbers.	28 Dishes of roast Meat.
2 <i>à la Reine.</i>	2 of Weavers with <i>Champagne.</i>	2 of two young Wild Boars.
1 of Ducks with Turnips.	2 of Haunches of Venison with a thick <i>Poivrade.</i>	2 of two Lambs.
2 of Pigeons garnished with Sellery.	2 of young Fowls, with <i>Achia.</i>	2 of Pullets.
2 <i>de Santé</i> , with young Onions and Lettice.	2 of Ducks, with <i>Shalots.</i>	2 of fat Turkeys.
2 of Bisques of Cray-fish.	2 of Princesses.	2 of Turtle Doves.
1 of Chickens and Asparagus Tops.	30 Small Entries, to remove the 30 Small Dishes.	2 of young Ducks.
1 of Tortoises.	2 of fat Pullets, the <i>Italian</i> way, with Mushrooms.	2 of young Hares.
2 great Entries for the two Ends.	2 of Breussolles, the <i>Italian</i> way.	2 of Fowls.
1 of a Quarter of Veal (<i>à la Crème.</i>)	2 of Fillets of Mutton with Spinage.	2 of young Rabbits.
1 of a Surloin of Beef.	2 of Turtle-Doves with Bay-leaves.	2 of Pullets with Eggs.
26 Middling Entries.	2 of large Perches, the <i>Dutch</i> way.	2 of Wood Pigeons.
1 of Pikes (<i>à la Civita Vecchia.</i>)	2 of Fillets of Soles.	2 of Chickens (<i>à la Reine.</i>)
1 of Trouts (<i>à la Perigord.</i>)	2 of Pigeons with Fennel.	2 of Pigeons like Ortolans.
2 of fat Turkeys, with Carp Sauce.	2 of Salmon in Fricandoes.	2 of Pigeons with Eggs.
2 of Fowls with Mushrooms.	2 of Eels, the <i>Bavarian</i> way.	30 Sallets in small Dishes.
2 of rais'd Pies with Rabbits.	2 of Chickens with Parsley.	8 Plates of Lemons and Oranges,
2 of Fricandoes with Sorrel.	2 of Pigeons (<i>à la d'Huxelles.</i>)	8 different Sauces.
2 of Ducks with green Pease.	2 of Fillets of Mutton with Lettice.	46 Hot Entremets, to remove the Sallets, Lemons, Oranges, and Sauces.
2 of Pigeons (<i>au Mirleton.</i>)	2 of Partridge Loaves.	2 of Morilles.
2 of Fillets of Beef, the <i>Indian</i> way.	2 of two fore Quarters of Lamb (<i>en fricando.</i>)	2 of Mushrooms.
2 of Granadins.	2 of Fillets of Rabbits, the <i>Italian</i> way.	2 of green Pease.
2 of Terrines of all sorts of Meat.		2 of Artichokes (<i>à l'Estoufadi.</i>)
2 other small Terrines (<i>à la Bava-roise.</i>)		2 of Palates of Beef (<i>en Gratin.</i>)
2 Calves Heads, the <i>Hanoverian</i> way.		2 of Calves Ears fry'd.
2 Legs of Mutton (<i>à l'eau.</i>)		2 of Lamb-stones.
30 Small Dishes, viz.		2 of Pith fry'd.
4 of small Pies, the <i>Spanish</i> way.		2 of Cocks-combs and small Eggs.
4 of Baraquilles.		2 of Mushrooms, the <i>Italian</i> way.
4 of common Petits Pattees, white Sauce.		2 of Cray-fish (<i>à la Ste. Menehout.</i>)
4 of small Pies, with white Sauce.		2 of large Truffles with Oil.
2 of Marinades of fat Pullets.		2 of Omelettes.
2 of Pigeons (<i>au Soleil.</i>)		2 of Grenadins (<i>en Peaux d'Espagne.</i>)
2 of Surprise.		2 of Asparagus.
2 of small Veal-Cakes.		2 of Cucumbers (<i>à la Matelotte.</i>)
2 of Veal-Cutlets with sweet Herbs.		2 of fat Livers in Cawl.
2 of Pigeons (<i>à l'Arraignée.</i>)		2 of Anchovies (<i>en Cannapées.</i>)
2 of Fillets of Fowls (<i>au Mignons.</i>)		2 of Eggs (<i>à la Lombardie.</i>)
20 Plates of Oysters.		2 of scollop'd Oysters.
10 Plates of Radishes.		2 of Turrifas's.
		2 of Cray-fish, the <i>Italian</i> way.
		2 of Toasts of Ham.

A Table of Sixty Covers



of Sixty Covers.

